Better Homes and Gardens

ALL I WANT FOR Christmas

223+

Recipes, projects and ideas for a great Aussie Christmas

Make with meaning

GIFTING, ORNAMENTS, WREATHS AND MORE!

What a cracker!

Mix and match your Christmas crack recipes

+ Cookies galore

Festive feasting

MADE EASY

Crafted with JOY!

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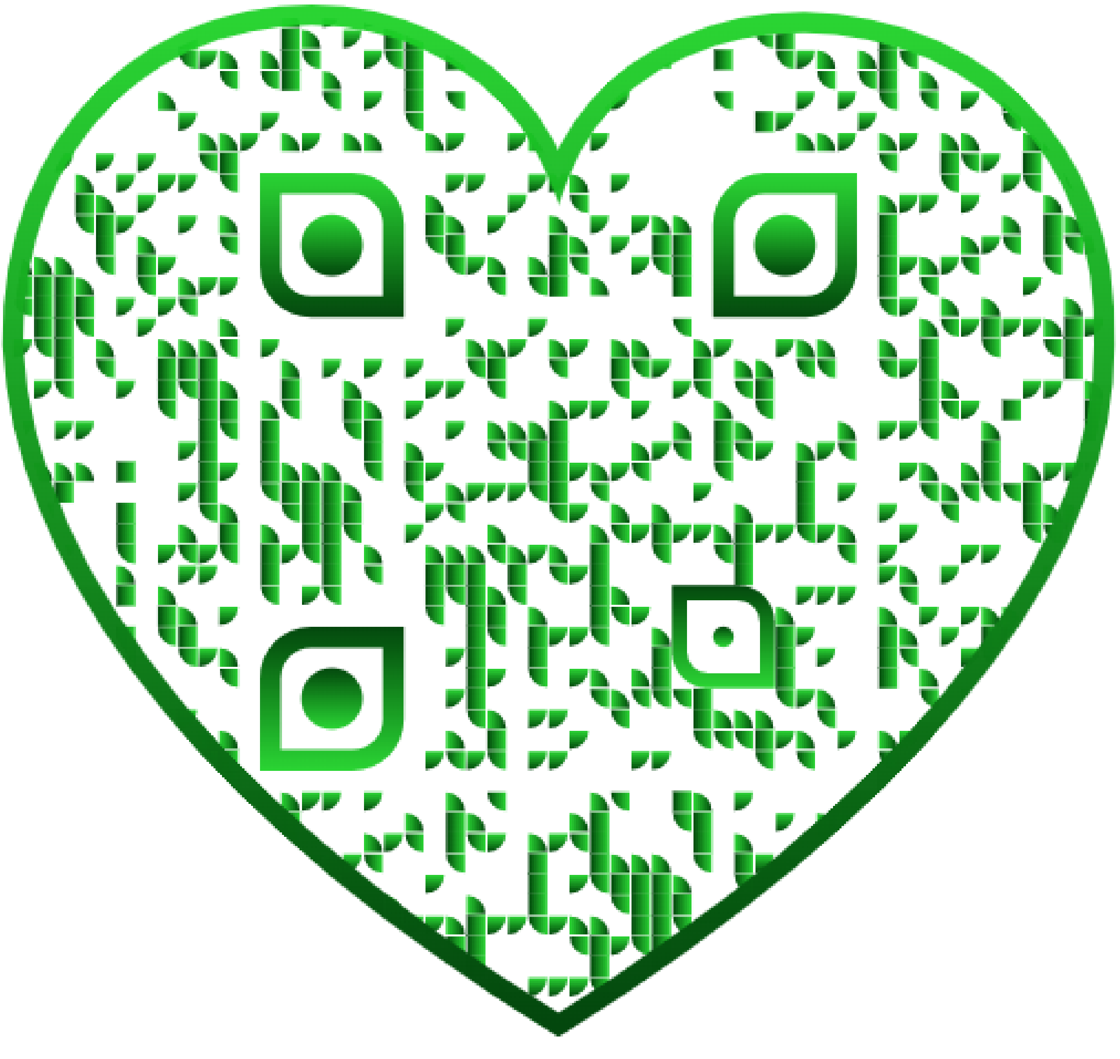

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ALL I WANT FOR
Better Homes and Gardens
Christmas
223+
Festive feasting MADE EASY
Crafted with JOY!

« Christmas wreath pavlova, see recipe on page 94.

COVER
Photography Tim Roberts
Recipe Sarah Murphy
Styling Lucy Busuttil

Christmas has always carried its own kind of magic. Where do your festive rituals take place? Perhaps it's in the kitchen, where the scent of gingerbread fills the air, a pavlova crowned with summer fruit takes centre stage, cocktails are shaken for friends, and a golden ham is glazed to perfection? Or maybe your joy is found in the quiet rhythm of making, glue gun in hand, sewing machine humming or crochet hook at the ready?

A thread they all share is the thought that goes into them. Every handmade detail carries love in each stitch, fold and handwritten note.

This magazine is brimming with festive inspiration to spark your own celebrations. From classic recipes (yes, pavlova included!) to fresh takes on entertaining, and plenty of creative craft ideas to make Christmas feel that little bit more personal. You'll find a quilted Christmas tree skirt to spread beneath gifts. Handmade decorations to string proudly on the tree. Unique wrapping and tags ready to be crafted with care. These small, special creations bring joy for a mouthful, a moment, or may make memories for generations.

Whether you're baking, basting, stitching, decorating, or simply gathering your loved ones together, may this summer holiday season be filled with laughter, connection, and just the right balance of tradition and new delights. Merry Christmas – and happy making.

Megan

Megan Osborne
Editor

> May this summer holiday season be filled with laughter, connection, and just the right balance of tradition and new delights.

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What a CRACKER

Christmas crack is one of the tastiest – and easiest – treats you can gift. Make it your way with one base recipe and five flavour twists.

PISTACHIO CRANBERRY CRACK

APRICOT TOFFEE ALMOND CRACK

POTATO CHIP PRETZEL CRACK

CHOC PEPPERMINT CRACK

PECAN COCONUT CRACK
Recipes on page 8

POTATO CHIP PRETZEL CRACK

S'MORES CRACK

PISTACHIO CRANBERRY CRACK

PECAN COCONUT CRACK

Preparation time 20 mins plus 30 mins cooling and 2 hours chilling
Cooking time 15 mins
Makes 24 pieces

6 Arnott's Salada biscuits
125g butter, chopped
⅓ cup firmly packed brown sugar
¼ teaspoon sea-salt flakes, crushed
2 x 200g packets milk choc bits
½ cup pecans, toasted, chopped
¼ cup toasted shredded coconut

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease a 20cm x 30cm (base measurement) lamington pan. Line base and sides with baking paper, extending paper over edges. Cover the base with biscuits, breaking to fit or slightly overlapping as needed.

STEP 2 Put butter and sugar in a medium saucepan on medium heat. Cook, stirring occasionally, for 3 minutes or until butter melts. Simmer, without stirring, for 2 minutes. Remove from heat. Stir in salt.

STEP 3 Carefully drizzle the hot caramel mixture over biscuits. Smooth with a spatula. Bake for 5–10 minutes or until caramel is bubbling and deeper golden. The caramel mixture will fill spaces between the biscuits during baking. Carefully transfer pan to a wire rack to cool. Turn oven off.

STEP 4 Sprinkle choc bits evenly over the caramel. Return to turned-off oven for 3 minutes, then transfer to a wire rack. Stand for 5 minutes or until chocolate melts completely. Using a spatula, spread chocolate evenly over the biscuits.

STEP 5 Sprinkle with combined pecans and coconut. Set aside for 30 minutes to cool. Refrigerate for 1–2 hours or until firm.

STEP 6 Using the baking paper, lift the crack onto a board. Break into irregular pieces. Store at room temperature for up to 3 days.

APRICOT TOFFEE ALMOND CRACK
CHOC PEPPERMINT CRACK
PECAN COCONUT CRACK

CHOC PEPPERMINT CRACK

Follow steps 1-4 of pecan coconut crack, using **white or milk choc bits**. In step 5, replace pecans and coconut with ½ cup chopped **mint Oreo biscuits** and ¼ cup chopped **candy canes**. For choc biscuit peppermint crack, replace the Salada biscuits with **Arnott's Choc Ripple biscuits** to cover the base of the pan.

PISTACHIO CRANBERRY CRACK

Follow steps 1-4, replacing milk choc bits with **white choc bits**. In step 5, replace pecans and coconut with ⅓ cup chopped, lightly toasted **pistachios** and ¼ cup chopped **dried cranberries**.

S'MORES CRACK

Follow steps 1-4, replacing Salada biscuits with enough **digestive biscuits** to cover, breaking to fit. In step 5, replace pecans and coconut with ½ cup **mini marshmallows** and ⅓ cup crushed digestive biscuits.

POTATO CHIP PRETZEL CRACK

Follow steps 1-4 of pecan coconut crack. In step 5, replace pecans and coconut with ⅓ cup broken **potato chips** and ⅓ cup broken **pretzels**.

APRICOT TOFFEE ALMOND CRACK

Follow steps 1-4 of pecan coconut crack. In step 5, replace pecans and coconut with ⅓ cup toasted **pepitas**, ¼ cup each chopped **dried apricots** and **toffee almonds** (see Cook's Tip).

COOK'S TIP

For toffee almonds, spread ¼ cup slivered almonds over a small non-stick frying pan. Sprinkle over 2 tablespoons white sugar. Cook on medium-high heat, stirring, until sugar melts and almonds are light golden. Transfer to a lined tray and cool. Chop into pieces. ★

GATHER around

The unique shape and easy piecing of this tree skirt is sure to make it a new favourite among your Christmas decorations.

TREE SKIRT

Finished size: 122cm square (fits up to 18cm diameter tree trunk)

Gather your supplies

Lengths and cutting instructions are based on 112cm wide fabric (including selvedges) unless otherwise noted.

25cm grey print (tree skirt)
110cm white print (tree skirt)
60cm each red holly print and green print (tree skirt)
70cm red graphic print (binding)
2.9 metres backing fabric
145cm square batting

You'll also need

Cutting mat and rotary cutter; quilting ruler; triangle ruler (if you have one); pencil; compass and cardboard (to make centre circle template); 220-grit sandpaper; pins; sewing thread for assembly; quilting thread for quilting; sewing machine; iron and ironing board; air-soluble fabric marker pen.

Fabrics are from the Christmas Morning collection by Lella Boutique for Moda. Do an online search for "Lella Boutique fabrics" to find your nearest stockist.

CUT FABRICS

Cut pieces in the following order.

From grey print, cut:
Eight 2½-inch squares
From white print, cut:
Eight 4½ x 12½-inch rectangles
Two 12¼-inch squares, cutting each square diagonally to yield four triangles (eight triangles total)
Twenty-four 4½-inch squares
From red holly print, cut:
One 8½-inch square
Twelve 4½-inch squares
From green print, cut:
Eight 4½ x 8½-inch rectangles
Sixteen 4½-inch squares
From red graphic print, cut:
Enough 2½-inch wide bias strips to total 295 inches (7.5 metres) in length for binding. (There are tutorials online about cutting bias strips.)

ASSEMBLE TREE SKIRT TOP

Measurements include a ¼-inch (6mm) seam allowance. Sew with right sides together unless otherwise stated. Press seams in the directions indicated by arrows on diagrams. If no direction is specified, press seam toward darker fabric.

> “THIS HANDMADE KEEPSAKE IS PERFECT FOR MAKING MEMORIES FOR YEARS TO COME.”
>
> MEGAN OSBORNE, EDITOR

MAKE IT REVERSIBLE

If you enjoy changing your Christmas looks from year to year, take advantage of the tree skirt's backing. Use a large-scale festive print for the backing and a binding that coordinates with both sides for a reversible tree skirt.

Quilt design Sherri Falls, thisandthatpatterns.com; photography Jacob Fox

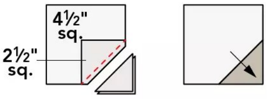
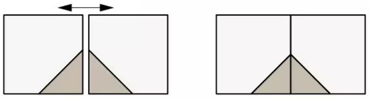


DIAGRAM 1



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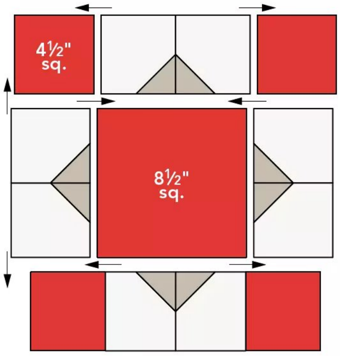

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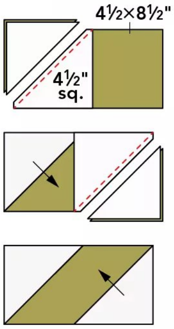
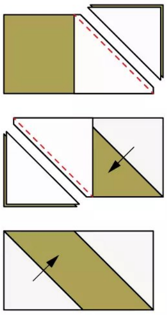


Unit A
DIAGRAM 4



Unit B
DIAGRAM 5

STEP 1 Use a pencil to mark a diagonal line on wrong side of each grey print 2½-inch square, 16 white print 4½-inch squares, and each green print 4½-inch square. (To prevent fabric stretching as you draw lines, you can place 220-grit sandpaper under each square.)

STEP 2 Align a marked grey print square on bottom right-hand corner of an unmarked white print 4½-inch square (**Diagram 1**; note direction of marked line). Sew on marked line. Trim seam allowance to ¼ inch (6mm) and press open attached triangle to make a centre point subunit. The subunit should be 4½-inch square including seam allowances. Repeat to make eight centre point subunits.

STEP 3 Referring to **Diagram 2** and noting rotation of subunits, sew together two Step 2 centre point subunits to make a centre point unit. The unit should be 4½ x 8½ inches including seam allowances. Repeat to make four centre point units total.

STEP 4 Referring to **Diagram 3**, lay out four red holly print 4½-inch squares, centre point units, and red holly print 8½-inch square in three rows. Sew together pieces in rows. Join rows to make tree skirt centre. The centre should be 16½-inch square including seam allowances.

STEP 5 Align a marked white print 4½-inch square with left-hand edge of a green print 4½ x 8½-inch rectangle (**Diagram 4**; note direction of marked line). Sew on marked line. Trim seam allowance to ¼ inch (6mm) and press open attached triangle. Add a second marked white print square to right-hand end of rectangle to make Unit A. The unit should be 4½ x 8½ inches including seam allowances. Repeat to make four A units total.

STEP 6 Referring to **Diagram 5**, repeat Step 5 with marked squares rotated in opposite directions to make four B units.

STEP 7 Sew together an A unit and a B unit to make a middle point unit (**Diagram 6**). The unit should be 4½ x 16½ inches including seam allowances. Repeat to make four middle point units.

STEP 8 Referring to **Diagram 7**, lay out four red holly print 4½-inch squares, middle point units, and tree skirt centre in three rows. Sew together pieces in rows. Join rows. The tree skirt centre should now be 24½-inch square including seam allowances.

STEP 9 Align a marked green print 4½-inch square with right-hand end of a white print 4½ x 12½-inch rectangle (**Diagram 8**). Sew on marked line. Trim seam allowance to ¼ inch (6mm) and press open attached triangle to make Unit C. The unit should be 4½ x 12½ inches including seam allowances. Repeat to make four C units.

STEP 10 Referring to **Diagram 9**, repeat Step 9 with marked square on left-hand end to make four D units.

STEP 11 Sew together a C unit and a D unit to make an outer point unit (**Diagram 10**). The unit should be 4½ x 24½ inches including seam allowances. Repeat to make four outer point units.

STEP 12 Referring to **Diagram 11**, lay out four red holly print 4½-inch squares, outer point units, and tree skirt centre in three rows. Sew together pieces in rows. Join rows. The tree skirt centre should now be 32½ inches square including seam allowances.

STEP 13 Align a marked green print 4½-inch square on bottom right-hand corner of a white print triangle (**Diagram 12**). Sew on marked line. Trim seam allowance to ¼ inch (6mm) and press open attached triangle to make a triangle subunit. Repeat to make eight triangle subunits.

STEP 14 Sew together two triangle subunits to make a triangle unit (**Diagram 13**). Repeat to make four triangle units.

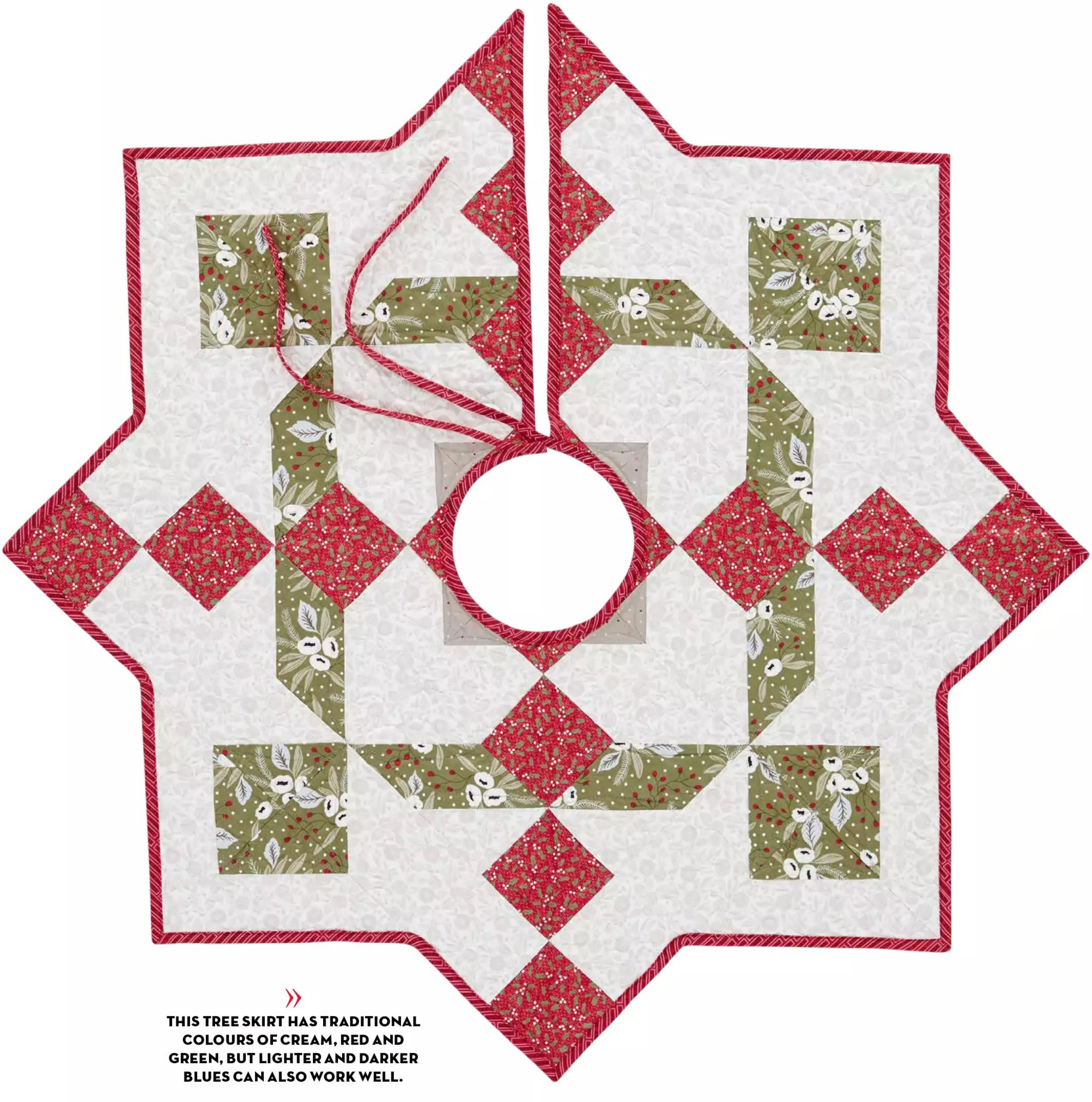
STEP 15 Centre a triangle unit on each side of tree skirt centre, aligning seam of triangle unit with seam between units C and D (**Diagram 14**). Join triangle units to tree skirt centre to make tree skirt top.

FINISH TREE SKIRT

Note: You can search for tutorials online if you have never assembled a quilt before.

STEP 1 Create a 56-inch (145cm) square of backing fabric by cutting the fabric in half across the width and

> “IF YOU AREN’T IN NEED OF A TREE SKIRT, TURN THIS PROJECT INTO A TABLE TOPPER BY NOT CUTTING OUT THE CENTRE HOLE OR ADDING TIES. SIMPLY BIND IT AS YOU WOULD ANY QUILT.”
>
> SHERRI FALLS, DESIGNER



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THIS TREE SKIRT HAS TRADITIONAL COLOURS OF CREAM, RED AND GREEN, BUT LIGHTER AND DARKER BLUES CAN ALSO WORK WELL.

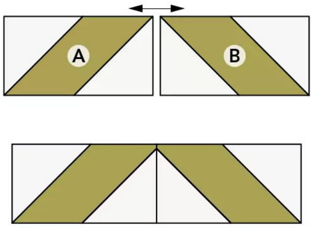
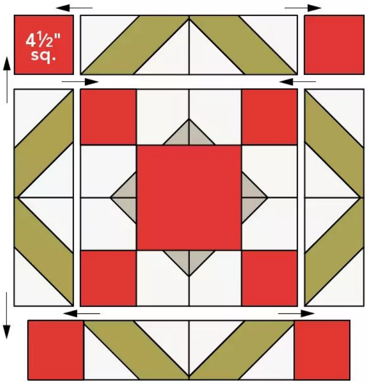


DIAGRAM 6



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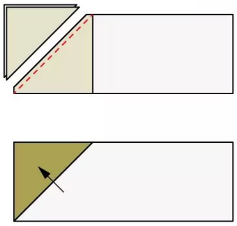
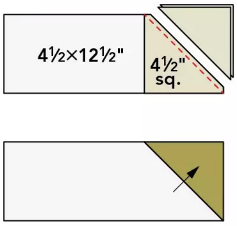


Unit C
DIAGRAM 8



Unit D
DIAGRAM 9

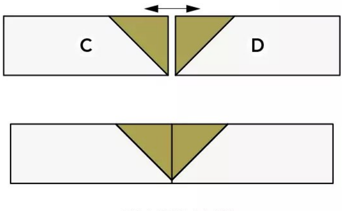


DIAGRAM 10

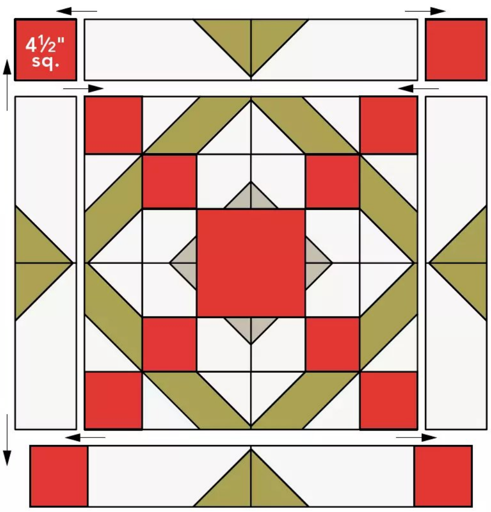


DIAGRAM 11

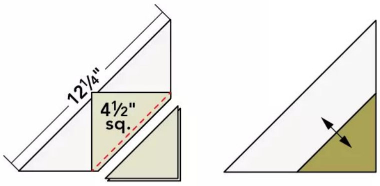


DIAGRAM 12

trimming off the selvedges. Place the two half lengths with right sides together and join at one side edge with a ¼-inch (6mm) seam allowance. Trim both layers of fabric 28 inches (72.5cm) from the seam to make a 56-inch (145cm) square. Press the seam open.

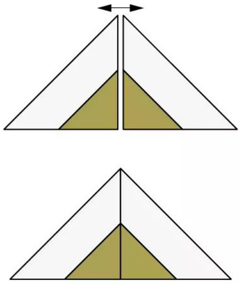
STEP 2 Layer together the backing fabric, batting and quilt top. Pin and baste all layers together.

STEP 3 Quilt as desired. Designer Sherri Falls machine-quilted a swirl design in the white print pieces and arcs in the green and red print pieces.

STEP 4 Create a template for the centre circle by marking and cutting out a cardboard circle with a 7½-inch (19cm) diameter (radius 3¾-inch/9.5cm) or the size to fit your tree trunk. Place on the quilt's centre square and trace around it with the air-soluble fabric pen. Mark a diagonal line through the red holly print squares in one corner (see **Diagram 15**). Cut along the diagonal line and cut out the centre circle. Trim the edges of the quilt.

STEP 5 Join together red graphic print binding strips, using diagonal seams, to make one long strip 225 inches (5.72 metres) long. Fold in half lengthways, with wrong sides together, and press. Starting at the point where the diagonal cut meets the centre circle, bind one cut diagonal edge, the outer edges of the tree skirt and remaining cut diagonal edge. Do not bind the inner circle yet. To attach binding, align the raw edges of the binding with the quilt edge and pin, baste and sew the lining in place, mitring the corners as you go. Fold the binding over to the back and hand stitch the folded edge to the stitches on the back of the quilt.

STEP 6 Join the remaining red graphic print strips to make a 70-inch (1.78-metre) strip. Turn short ends of binding in by ½ inch (12mm) and stitch to make a hem. Fold the binding strip in half and mark the centre, then match this to the point of the circle opposite the cut diagonal opening. Pin binding around the circle: you should have two lengths of binding extending past the edge to make ties. Stitch binding around the inner circle, fold in the raw edges of the ties then stitch closed to complete the skirt. ★



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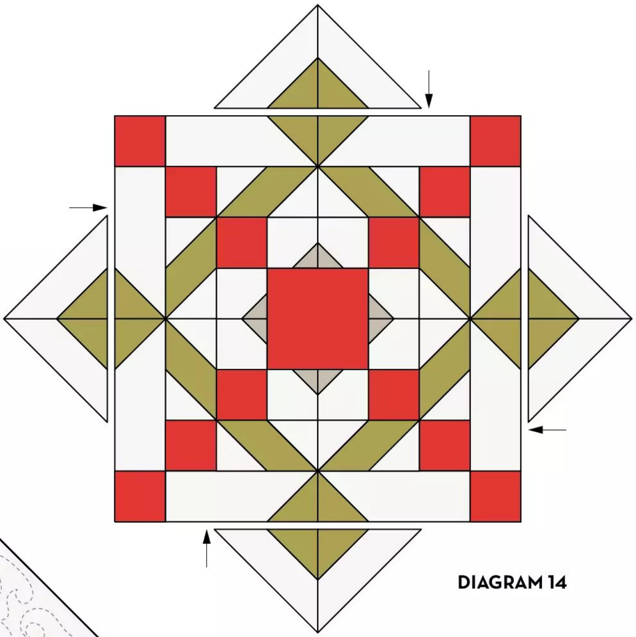


DIAGRAM 14

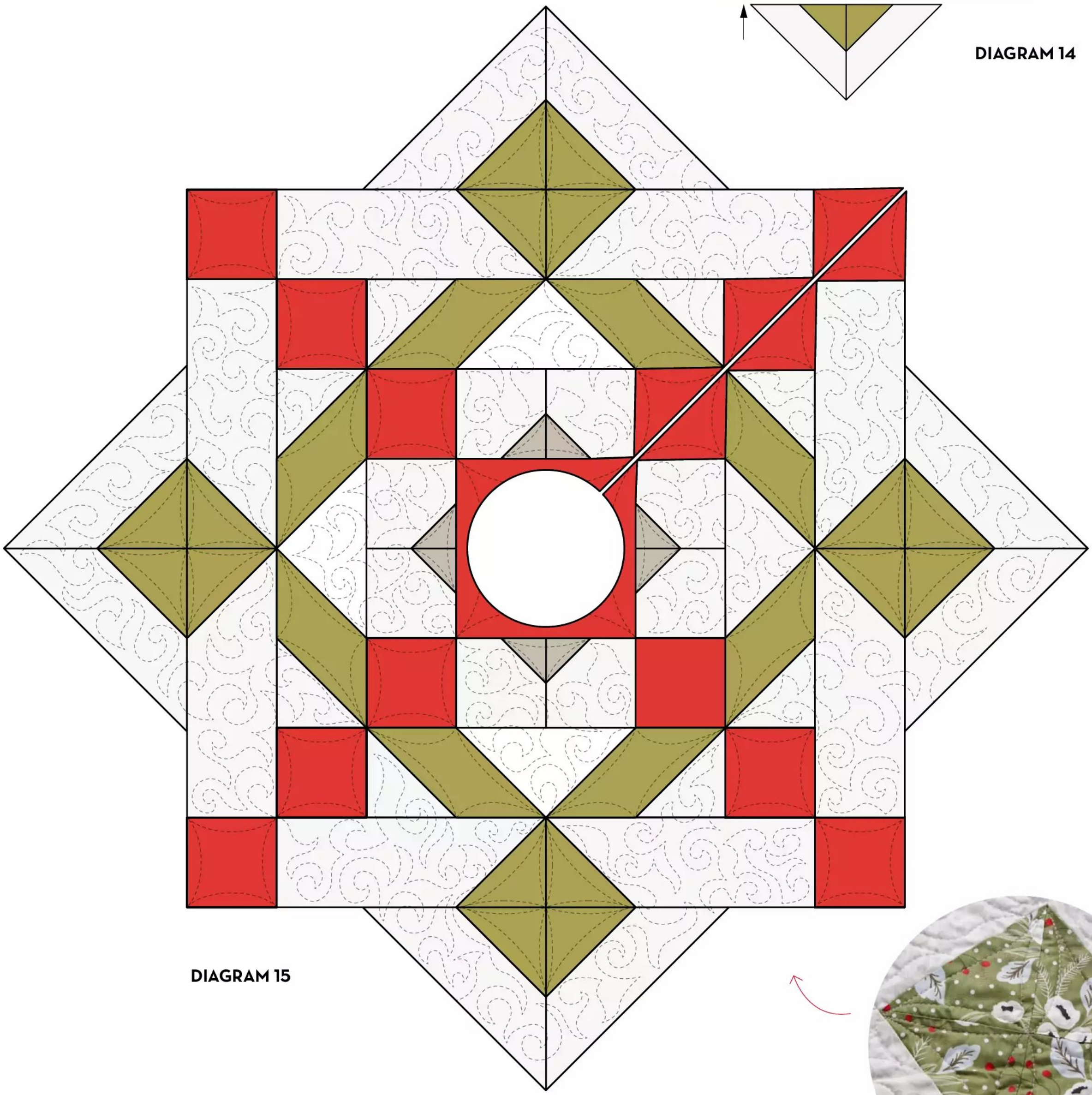


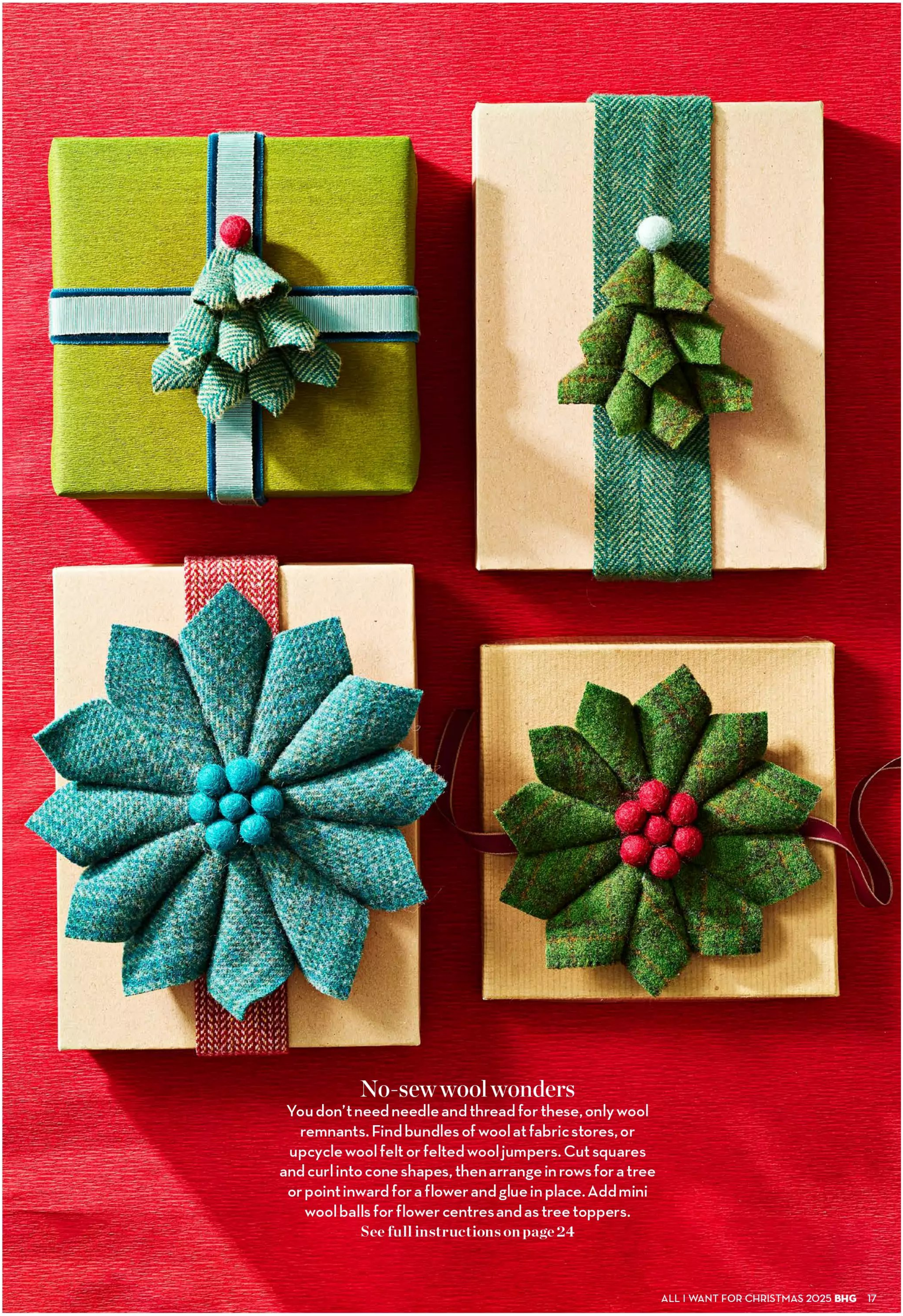
DIAGRAM 15

Finishing touches

Elevate your gifts with eye-catching toppers that are both easy and inexpensive to make.

Beyond ribbons and bows

See how easy it is to transform basic materials into Christmas treasures. You'll spend hardly any time or money making wow-factor gift toppers using cardboard, chenille sticks, string and other craft-box scraps. And, as a bonus, these festive flourishes can be reused again and again.

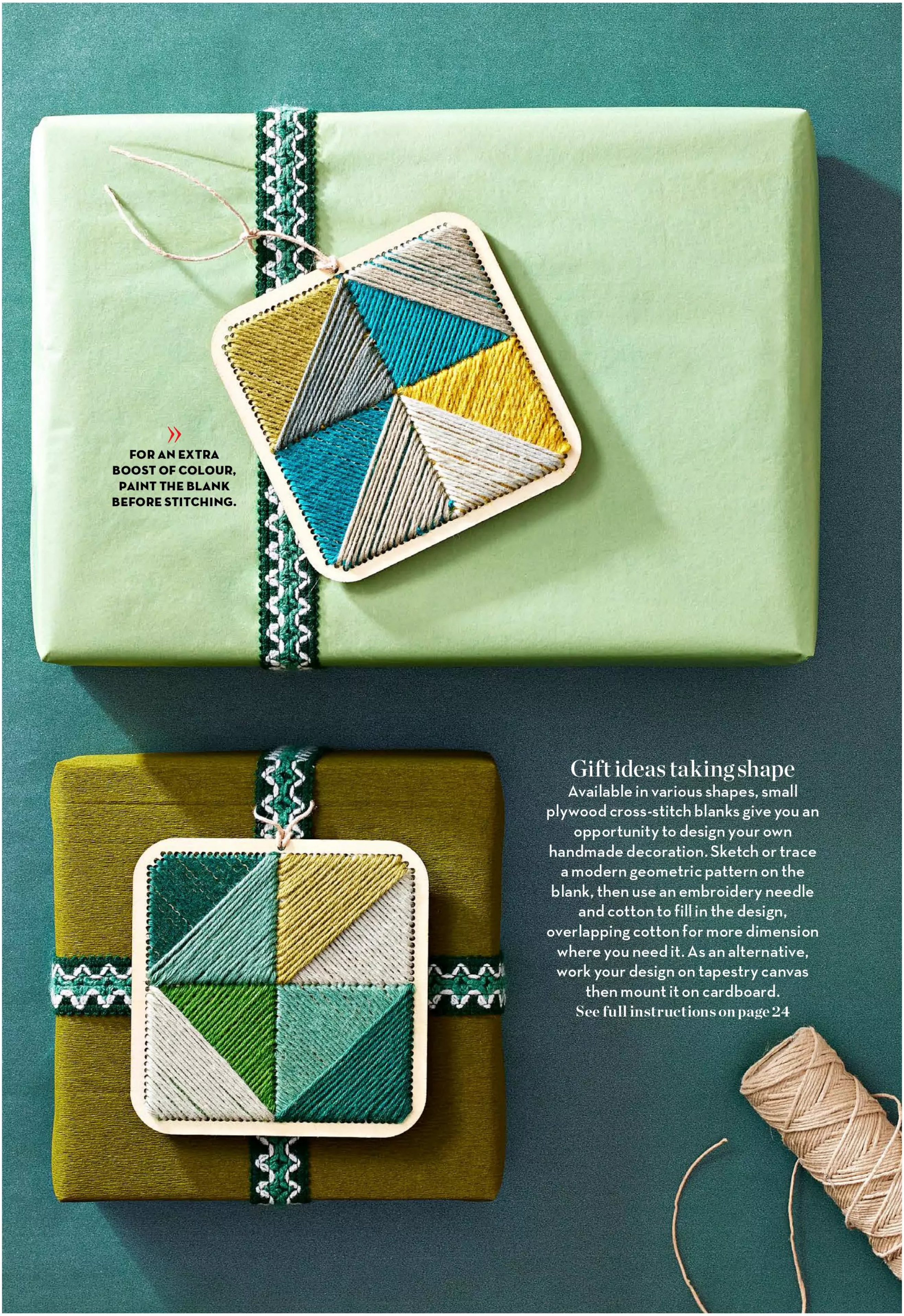


No-sew wool wonders

You don't need needle and thread for these, only wool remnants. Find bundles of wool at fabric stores, or upcycle wool felt or felted wool jumpers. Cut squares and curl into cone shapes, then arrange in rows for a tree or point inward for a flower and glue in place. Add mini wool balls for flower centres and as tree toppers.

See full instructions on page 24

Words Pamela Porter; photography Brie Goldman; projects Kim Hutchison



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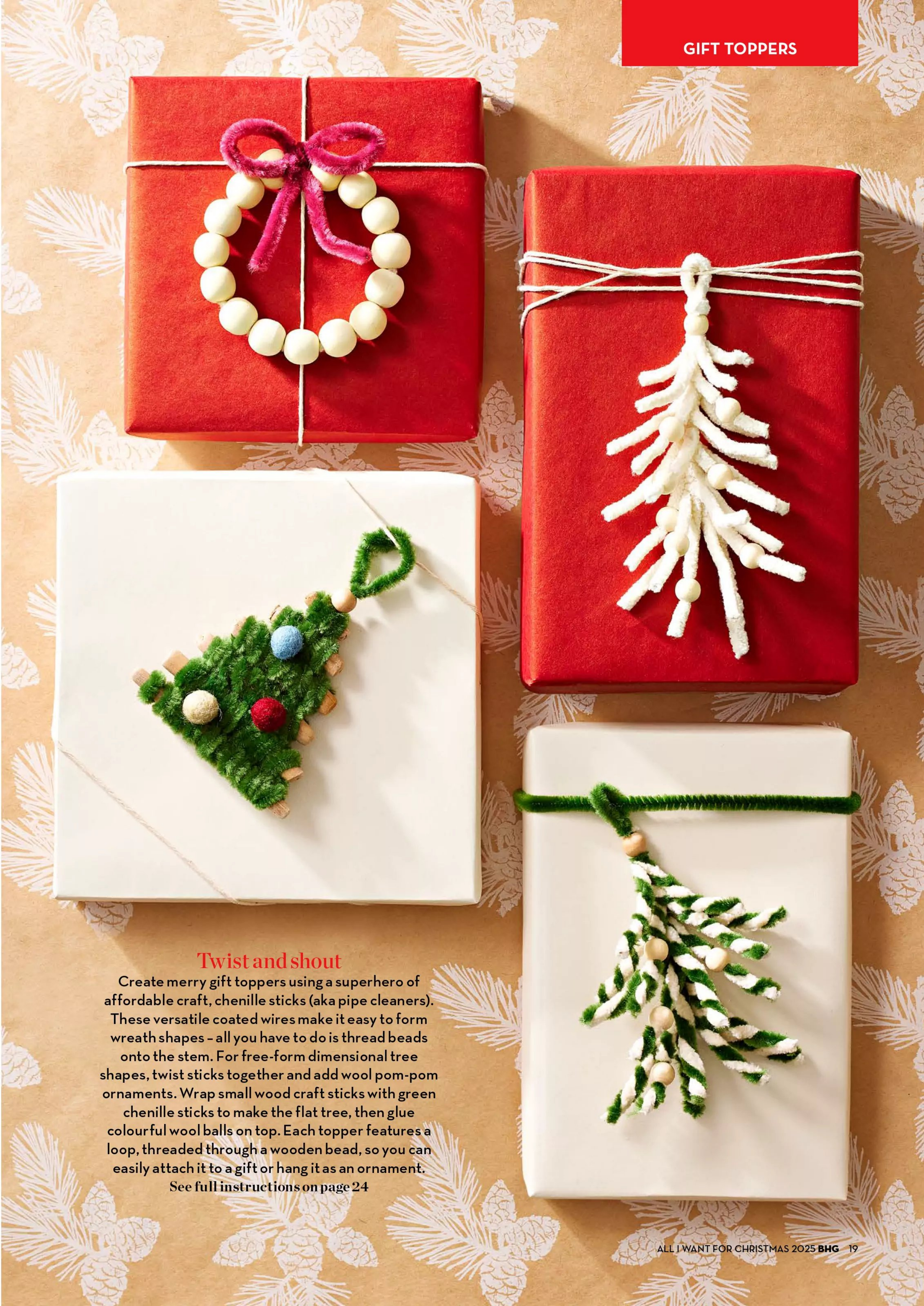
FOR AN EXTRA BOOST OF COLOUR, PAINT THE BLANK BEFORE STITCHING.

Gift ideas taking shape

Available in various shapes, small plywood cross-stitch blanks give you an opportunity to design your own handmade decoration. Sketch or trace a modern geometric pattern on the blank, then use an embroidery needle and cotton to fill in the design, overlapping cotton for more dimension where you need it. As an alternative, work your design on tapestry canvas then mount it on cardboard.

See full instructions on page 24

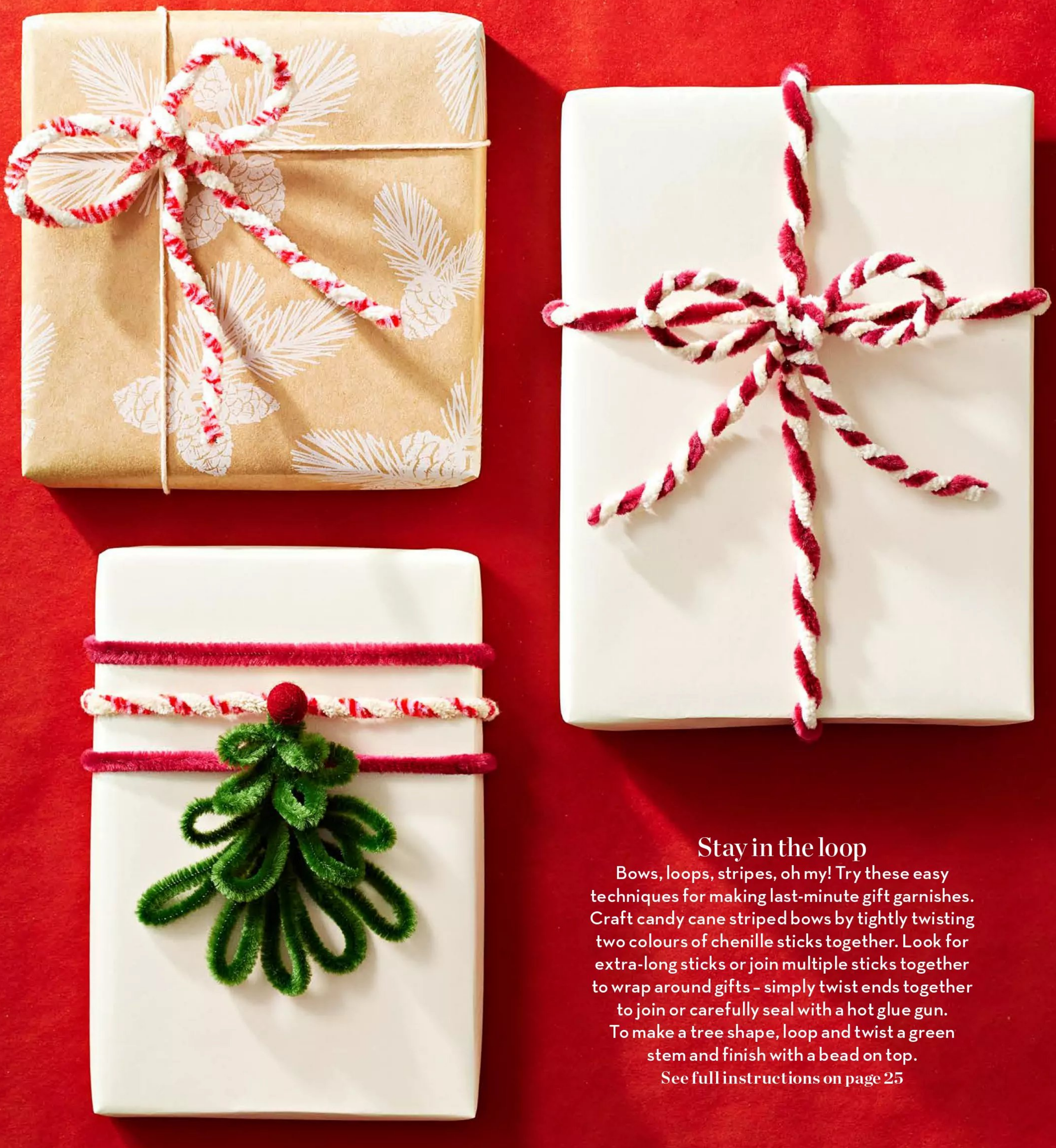


Twist and shout

Create merry gift toppers using a superhero of affordable craft, chenille sticks (aka pipe cleaners). These versatile coated wires make it easy to form wreath shapes – all you have to do is thread beads onto the stem. For free-form dimensional tree shapes, twist sticks together and add wool pom-pom ornaments. Wrap small wood craft sticks with green chenille sticks to make the flat tree, then glue colourful wool balls on top. Each topper features a loop, threaded through a wooden bead, so you can easily attach it to a gift or hang it as an ornament. **See full instructions on page 24**

“GIVE WHITE GIFT WRAP A PLAYFUL UPGRADE WITH CHENILLE STICKS TWISTED INTO CANDY CANE INSPIRED BOWS.”

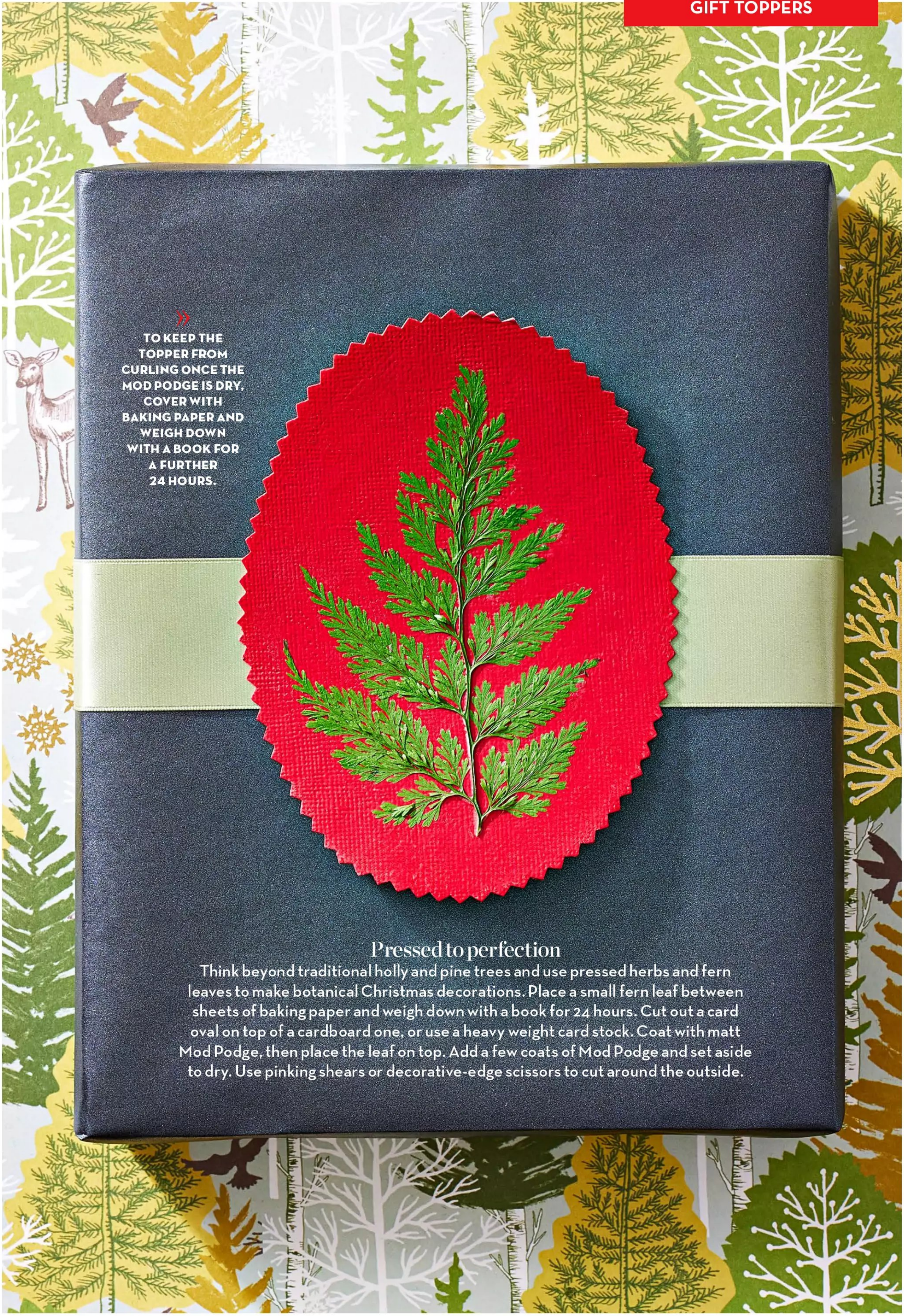
MEGAN OSBORNE, EDITOR



Stay in the loop

Bows, loops, stripes, oh my! Try these easy techniques for making last-minute gift garnishes. Craft candy cane striped bows by tightly twisting two colours of chenille sticks together. Look for extra-long sticks or join multiple sticks together to wrap around gifts – simply twist ends together to join or carefully seal with a hot glue gun. To make a tree shape, loop and twist a green stem and finish with a bead on top.

See full instructions on page 25



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TO KEEP THE TOPPER FROM CURLING ONCE THE MOD PODGE IS DRY, COVER WITH BAKING PAPER AND WEIGH DOWN WITH A BOOK FOR A FURTHER 24 HOURS.

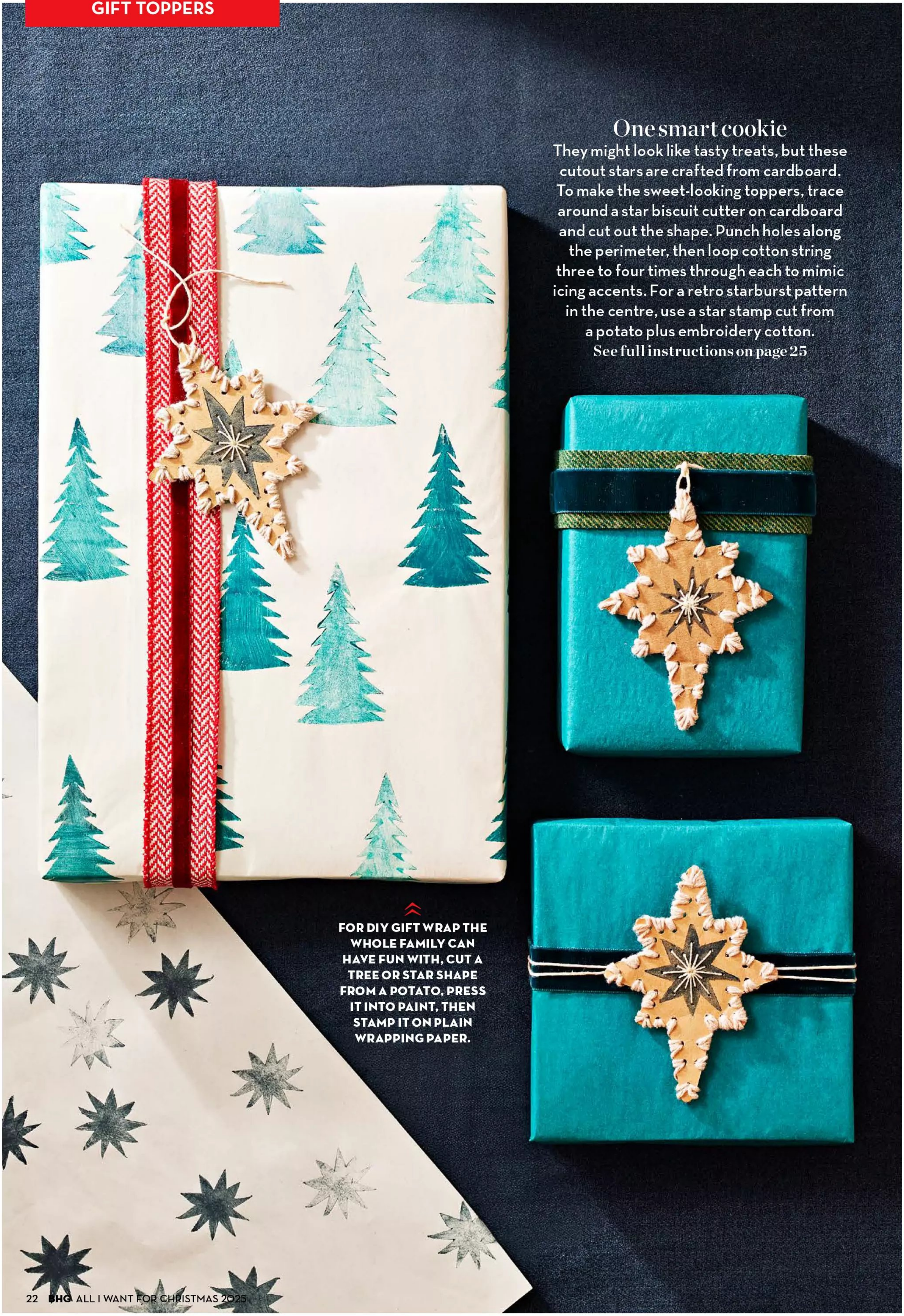
Pressed to perfection

Think beyond traditional holly and pine trees and use pressed herbs and fern leaves to make botanical Christmas decorations. Place a small fern leaf between sheets of baking paper and weigh down with a book for 24 hours. Cut out a card oval on top of a cardboard one, or use a heavy weight card stock. Coat with matt Mod Podge, then place the leaf on top. Add a few coats of Mod Podge and set aside to dry. Use pinking shears or decorative-edge scissors to cut around the outside.

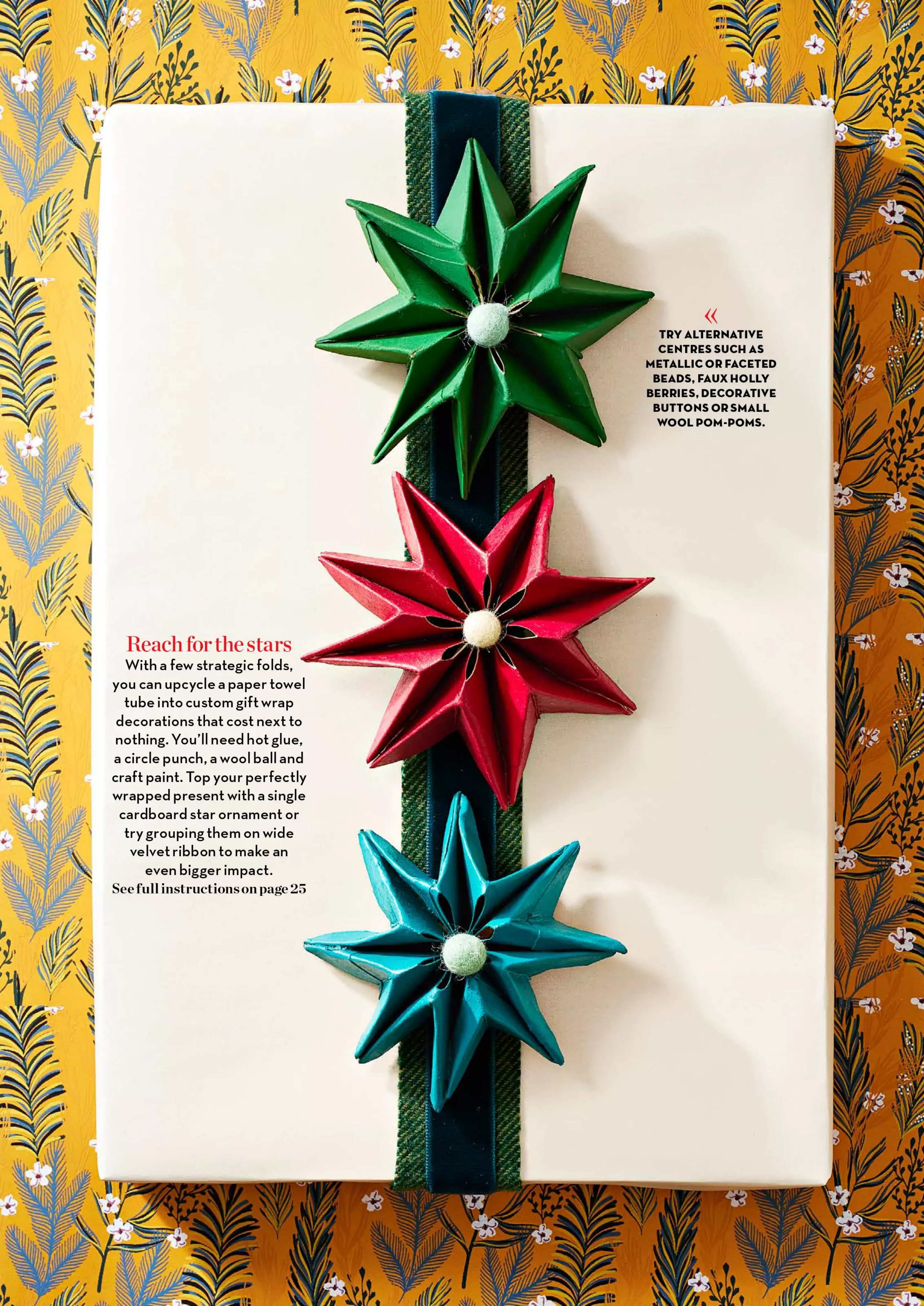
One smart cookie

They might look like tasty treats, but these cutout stars are crafted from cardboard. To make the sweet-looking toppers, trace around a star biscuit cutter on cardboard and cut out the shape. Punch holes along the perimeter, then loop cotton string three to four times through each to mimic icing accents. For a retro starburst pattern in the centre, use a star stamp cut from a potato plus embroidery cotton.

See full instructions on page 25



FOR DIY GIFT WRAP THE WHOLE FAMILY CAN HAVE FUN WITH, CUT A TREE OR STAR SHAPE FROM A POTATO, PRESS IT INTO PAINT, THEN STAMP IT ON PLAIN WRAPPING PAPER.



Reach for the stars

With a few strategic folds, you can upcycle a paper towel tube into custom gift wrap decorations that cost next to nothing. You'll need hot glue, a circle punch, a wool ball and craft paint. Top your perfectly wrapped present with a single cardboard star ornament or try grouping them on wide velvet ribbon to make an even bigger impact.

See full instructions on page 25

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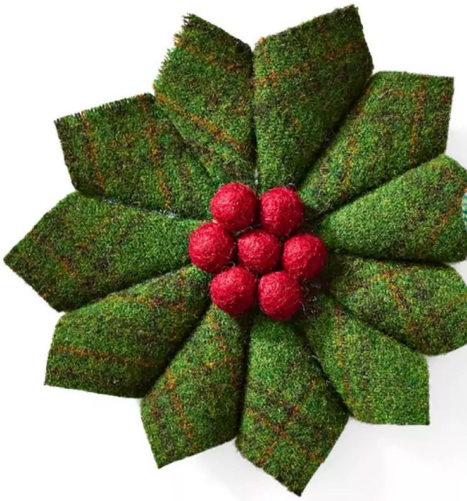
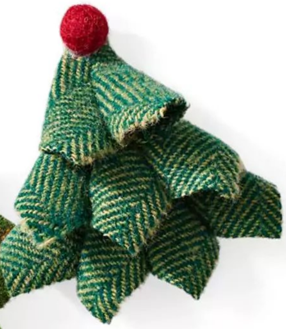
TRY ALTERNATIVE CENTRES SUCH AS METALLIC OR FACETED BEADS, FAUX HOLLY BERRIES, DECORATIVE BUTTONS OR SMALL WOOL POM-POMS.





WOOL FLOWERS AND TREE

Gather your supplies

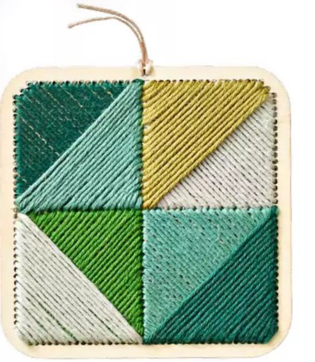
20cm x 26cm woollen fabric or craft felt (flower)
12.5cm square woollen fabric or craft felt (tree)
Hot glue or fast-tack fabric glue
Extra-small wool pom-poms

TO MAKE A WOOL FLOWER

STEP 1 Measure and cut 12 fabric squares with 6.5cm sides.
STEP 2 Make cone shapes by bringing diagonally opposite corners together and overlapping the edges. Glue to secure. Set aside to dry.
STEP 3 Arrange cones side by side with points facing inwards to form a flower.
STEP 4 Glue each cone to the next cone until you have glued the whole flower together. Set aside to dry.
STEP 5 Glue seven pom-poms to the centre of the flower. Set aside to dry.
STEP 6 Use double-sided tape or a 3D foam adhesive square to attach the flower to your gift.

TO MAKE A WOOL TREE

STEP 1 Cut nine 4cm fabric squares.
STEP 2 Make cone shapes by bringing diagonally opposite corners together and overlapping the edges. Glue to secure. Set aside to dry.
STEP 3 Lay four cones side by side and glue together to form bottom row. Set aside to dry.
STEP 4 Repeat with three cones to make the centre row and with two cones to make the top row. Set aside to dry.
STEP 5 Layer each row, overlapping largest to smallest, and glue together. Set aside to dry.
STEP 6 Glue a pom-pom to the treetop.
STEP 7 Use double-sided tape or a 3D foam adhesive square to attach the tree to your gift.

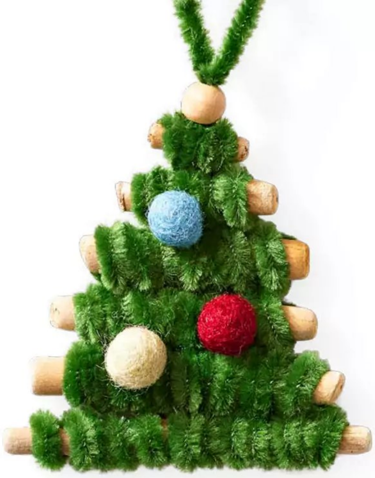


GEOMETRIC WOOD CANVAS

Gather your supplies

Square plywood cross-stitch blank (available from etsy.com/au)
Stranded embroidery cotton
Size 22 embroidery needle

STEP 1 Draw geometric pattern on cross-stitch blank using a pencil.
STEP 2 Separate embroidery cotton into strands. Thread needle with a few strands and tie a knot at one end.
STEP 3 Push needle from back to front and front to back to fill in with cotton, overlapping stitches for a layered effect.
STEP 4 When the design is complete, finish on the back, knot thread and cut.



CHENILLE STICK TREE

Gather your supplies

Small wooden dowel rods
30cm green chenille sticks
Wire clippers
Mini wool pom-poms
10mm wooden bead
Hot glue or fast-tack fabric glue

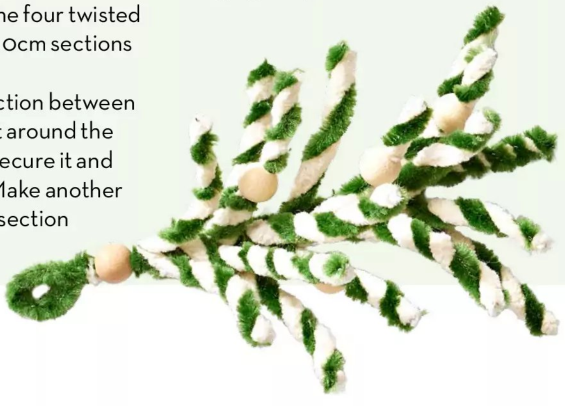
STEP 1 Cut six pieces of dowel, starting with the longest piece at about 7.5cm. Make each additional piece slightly shorter to form a tree shape.
STEP 2 Wrap each dowel with a chenille stick, leaving dowel ends exposed.
STEP 3 Bend a chenille stick in half and wrap around the centre of the longest dowel, then twist twice to secure. Repeat to wrap around the next dowel. Continue wrapping and twisting chenille stick until all sections are joined.
STEP 4 Slide a bead onto the top, then form a small loop above it for hanging or attaching to a gift. Glue pom-poms to the tree to make baubles.

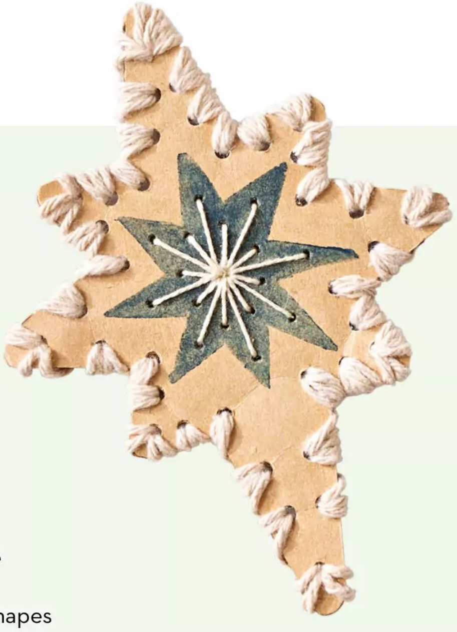
PEPPERMINT-STRIPE TREE

Gather your supplies

Five 30cm cream chenille sticks
Five 30cm green chenille sticks
1cm wooden beads
Wire clippers

STEP 1 Tightly twist four cream and four green chenille sticks together. Set aside.
STEP 2 Tightly twist one cream and one green chenille stick together for about 5cm to create the tree base.
STEP 3 Cut sections of the four twisted chenille sticks into three 10cm sections and five 12cm sections.
STEP 4 Lay one 10cm section between base chenille sticks. Twist around the middle of the section to secure it and make the first "branch". Make another twist, then add one 12cm section and twist again.
STEP 5 Add one 12cm section and twist. Add one 10cm section and twist. Repeat with remaining three 12cm sections, twisting after each. Finish with the last 10cm section. Make three or four more twists above it to form the treetop.
STEP 6 Starting from the base, bend each branch at the centre. Fan them out, alternating left and right.
STEP 7 Slide beads onto branches and the top. Create loop at the top for hanging. Shape the tree as desired.





EMBROIDERED CARDBOARD STAR

Gather your supplies

Star-shape biscuit cutter
Cardboard
Craft knife
Small paper punch or awl
Potato
Paper towel
Craft paint and paintbrush
Embroidery needle
Stranded embroidery cotton
Cotton string and wool needle

STEP 1 Using cutter, trace star shapes on cardboard. Cut out with craft knife.

STEP 2 Mark evenly spaced spots around edges and punch out holes.

STEP 3 Cut a star design from potato to make a stamp. Pat dry with paper towel.

STEP 4 Paint potato star and press in the centre of cardboard star (test stamp on scrap paper first). Set aside to dry.

STEP 5 Use an embroidery needle to make a small hole in the centre and at each point of the stamped star.

STEP 6 Thread needle with embroidery cotton. Knot one end. Starting from the back, push needle through the centre hole to the front, then through one star point to the back. Continue stitching from the back through the centre hole then to the next point, until design is complete. Knot the thread at the back and trim excess.

STEP 7 Thread wool needle with cotton string and knot at one end. Starting at the back outer edge of the star, push the needle through a hole. Wrap the string around the edge of the star and push through the same hole again. Repeat one more time, creating a crow's foot pattern. Move to the next hole and repeat the wrapping process. Continue around the outer edge of star until complete. Finish by knotting the thread at the back and trimming with scissors.

LOOPY CHENILLE STICK TREE

Gather your supplies

30cm green chenille sticks
1cm wooden bead
Wire clippers

STEP 1 Join six chenille sticks end-to-end by tightly twisting the ends together to make one long strand about 180cm long.

STEP 2 Fold strand in half. At the fold, make a 10cm loop. Twist twice to secure.

STEP 3 Repeat twice on both sides of first loop to make five side-by-side loops. These form the base of the tree.

STEP 4 Join the two tails above the five loops and twist twice to secure.

STEP 5 For the second row, use the right-hand tail to make two loops, then repeat with the left-hand tail. Bring the tails together in the centre and twist twice to secure.

STEP 6 For the third row, create one loop on the right-hand side, one on the left-hand side, and one in the centre. Join tails and twist twice.

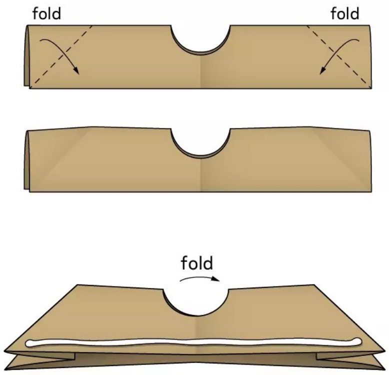
STEP 7 For the fourth row, make one loop on each side, then twist tails together.

STEP 8 For the top row, make one loop. Twist remaining tails to secure. Place bead on top. Trim any excess stick above it.

CARDBOARD TUBE STAR

Gather your supplies

1 paper towel tube
Ruler
2.5cm round circle punch
Hot glue
Craft paint
Paintbrush
Mini wool pom-pom



STEP 1 Flatten tube and cut in half lengthways, then cut in half crossways to make four equal-sized pieces.

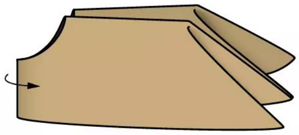
STEP 3 Fold each piece in half crossways, then unfold again.

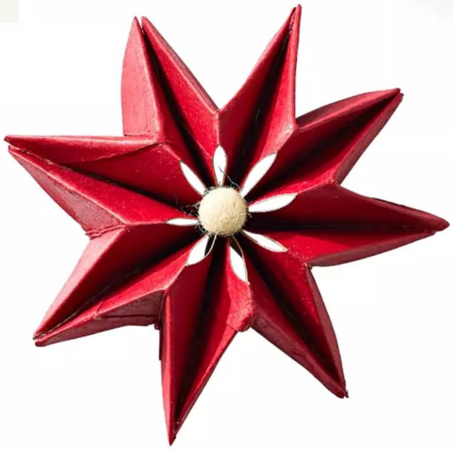
STEP 4 Punch a half-circle on the middle fold in each of the four pieces.

STEP 5 Fold top two corners down toward the open side, as shown in diagram (left), making a trapezoid. Unfold.

STEP 6 Invert folded corners so they are tucked inside the tube, as shown in diagram. Fold in half as shown. Glue to join points along cut edge. Repeat for all pieces. Set aside to dry.

STEP 7 Glue all four pieces together to form a star. Set aside to dry.





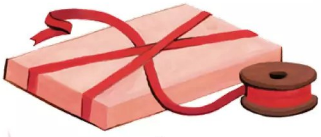
STEP 8 Paint stars with craft paint.

STEP 9 Glue a wool pom-pom to the centre of the star. ★

SCAN ME Scan the QR code for illustrated steps for the cardboard tube star.

Bow-tying guide

Ribbon is often the support act for pretty gift wrap, but with a bit of know-how you can make it the star of the show.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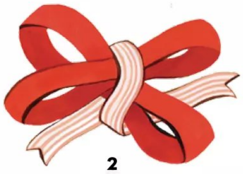
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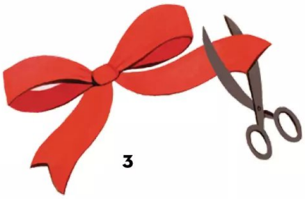
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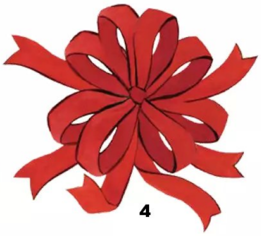
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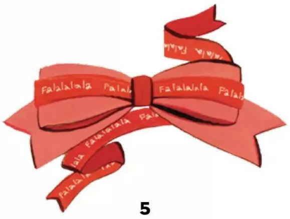

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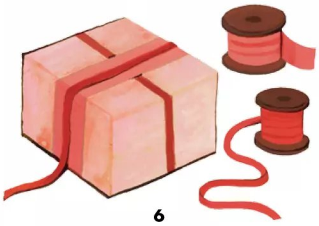
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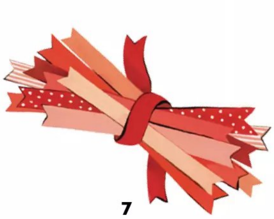
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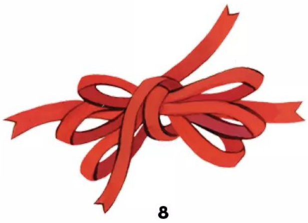
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1 X FACTOR

Criss-cross ribbon asymmetrically around the box and secure it to the back with sticky tape. Cut another length and tie it in a bow around the ribbons where they intersect.

2 DOUBLE UP

Make two loops at the centre of a length of ribbon, holding the loops and tails in an X shape. Tie a longer ribbon around the X to cinch. Wrap long tails around the back of the present and secure with tape. Make a bow with coordinating ribbon and attach to the top using tape or fabric glue. Position coordinating ribbon tails between and under the first ribbon and trim excess.

3 CLASSIC LOOK

Wrap wide ribbon around the box and tie tails into a bow as you would when tying a shoe. Snip ends into a V shape.

4 FULL BODY

Make two bows with tails (refer to Diagram 2) and place them on top of each other in an X shape. Tie another ribbon around the middle to hold together. Fluff the eight loops and arrange the tails. Use double-sided tape to attach to a present, positioning it on top of a ribbon band.

5 PRIM AND POLISHED

Tie a bow (refer to Diagram 3) and trim tails short. Layer a thin ribbon along the centre of the bow loops and secure with another piece of ribbon tied around the knots. Attach to a ribbon band taped diagonally over the present.

6 TIE HARD

Lay a narrow piece of ribbon across the centre of a box. Then lay a wide piece of ribbon at right angles to the first ribbon around the package. Layer a second piece of narrow ribbon on top of the wide ribbon. Tie all ribbons in a tight knot at the centre. Trim the wide and narrow tail ends into a V shape.

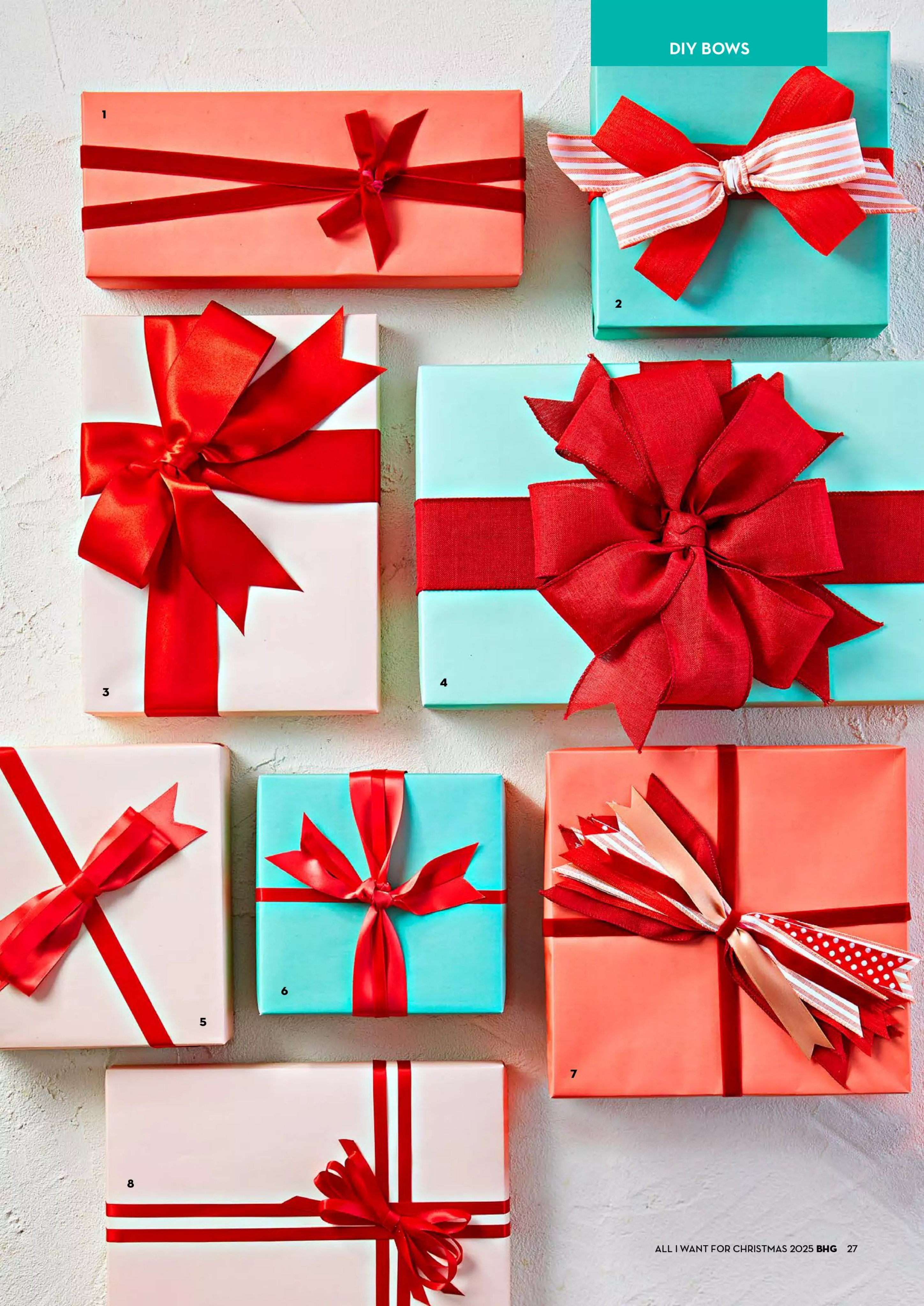
7 TASSEL TIME

Cut the ends of ribbon scraps into a V shape or angle. Gather scraps in a bundle and tie at the centre with another length of ribbon. Attach to the present with tape. Fluff.

8 TRIPLE TREAT

To create a triple-loop bow, follow the instructions for a double bow (refer to Diagram 2), but add another set of loops at the centre of the ribbon. Tie another ribbon around the centre to hold them in place. Trim the excess, leaving two sets of tails. Tape it to a box.★

Words Meghan Holloran; project Kim Hutchison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A merry *morning* FEAST

Whether you're hosting or just celebrating the holidays, these recipes will set you up for a super tasty Christmas brunch.

GINGER ALE AND CITRUS PUNCH
Recipe on page 32

CRUSHED BROAD BEAN BRUSCHETTA

Recipe on page 32

BAKED RICOTTA WITH ROAST TOMATOES AND BACON

Preparation time 15 mins plus 20 mins standing
Cooking time 20 mins
Serves 4

500g smooth ricotta
2 free-range egg yolks
⅓ cup finely grated parmesan
1 tablespoon finely chopped chives
1 tablespoon coarsely chopped oregano
Sea-salt flakes and freshly ground black pepper, to season
2 teaspoons thyme leaves
Pinch chilli flakes (optional)
1 tablespoon extra virgin olive oil
250g truss cherry tomatoes
8 rindless bacon rashers
Trimmed rocket leaves or baby rocket, to serve
½ cup tomato relish

STEP 1 Preheat oven to 200°C/180°C fan-forced. Grease four ½-cup ovenproof dishes. Combine ricotta, egg yolks, parmesan, chives and oregano in a medium bowl. Season.

STEP 2 Spoon ricotta mixture into dishes. Smooth the surface. Sprinkle with thyme and chilli, if using, then drizzle with half the oil. Bake for 20 minutes or until golden and set. Stand for 20 minutes.

STEP 3 Meanwhile, place tomatoes on an oven tray and drizzle with remaining oil. Bake for 10 minutes or until the tomatoes are tender.

STEP 4 Cook bacon in a large frying pan on medium heat until browned and crisp. Transfer to a plate lined with paper towel.

STEP 5 Serve ricotta with tomatoes, bacon, rocket and tomato relish.

> “PUT A CHRISTMAS PUDDING TWIST ON OVERNIGHT OATS WITH APPLE AND STICKY DATE.”
>
> SARAH MURPHY, SENIOR FOOD EDITOR

CHRISTMAS PUDDING BIRCHER MUESLI
Recipe on page 32

GINGER ALE AND CITRUS PUNCH

Preparation time 15 mins plus 3 hours chilling
Serves 8

125g strawberries, thinly sliced
1 medium orange, halved, thinly sliced
1 medium lime, thinly sliced
700ml bottle Pimm's No. 1
1 lebanese cucumber, peeled into ribbons
1.25 litres chilled dry ginger ale
1 cup mint leaves
Ice cubes, to serve

STEP 1 Combine strawberries, orange, lime and Pimm's in a serving jug. Cover. Refrigerate for 3 hours or overnight.
STEP 2 Stir in cucumber ribbons, ginger ale and mint. Serve over ice.

CRUSHED BROAD BEAN BRUSCHETTA

Preparation time 15 mins
Cooking time 20 mins
Serves 4

3⅓ cups frozen broad beans
1 cup frozen baby peas
⅓ cup mint leaves, shredded
2 cloves garlic, crushed
Sea-salt flakes and freshly ground black pepper, to season
4 oval bread rolls
¼ cup extra virgin olive oil
½ cup white vinegar
8 cold free-range eggs
180g marinated Persian-style feta, drained, crumbled
100g semi-dried tomatoes in oil, drained, finely chopped
Small mint leaves, to serve

STEP 1 Put broad beans and peas in separate heatproof bowls. Cover with boiling water. Stand for 5 minutes. Drain. Peel broad beans. Combine broad beans and peas in a large bowl. Mash coarsely with a potato masher. Stir in shredded mint and garlic. Season.
STEP 2 Preheat grill on high heat. Split rolls in half. Brush cut side with half the oil. Cook under grill, cut-side up, for 2 minutes or until lightly toasted. Turn and cook for a further 1 minute.
STEP 3 Half-fill a large frying pan with water. Bring to the boil. Stir in vinegar. Break one egg into a cup, then slide into pan. Repeat with another three eggs. Return water to the boil. Cover pan, turn off heat. Stand for 2 minutes or until egg white is set and yolks are soft. Using a slotted spoon, transfer eggs, one at a time, to a plate lined with paper towel. Cover to keep warm. Repeat with remaining eggs.
STEP 4 Spoon broad bean mixture on rolls. Top with feta, tomatoes, eggs and mint leaves. Drizzle with remaining oil.

CHRISTMAS PUDDING BIRCHER MUESLI

Preparation time 20 mins plus overnight chilling
Cooking time 5 mins
Serves 6

1½ cups rolled oats
1½ cups apple juice
½ cup sultanas
¼ cup slivered almonds
6 pitted fresh dates, finely chopped
2 tablespoons mixed peel
1 teaspoon mixed spice
1 small apple, unpeeled, coarsely grated
⅔ cup Greek-style yoghurt
1 tablespoon treacle

STICKY TREACLE NUTS

2 tablespoons slivered almonds
2 tablespoons pepitas
2 tablespoons sunflower seeds
1 tablespoon treacle

STEP 1 Combine oats, apple juice, sultanas, almonds, dates, mixed peel and spice in a large bowl. Cover and refrigerate overnight.
STEP 2 For nuts, line an oven tray with baking paper. Heat a non-stick frying pan on medium heat. Cook almonds and seeds, stirring, for 2 minutes or until light golden. Add treacle and cook, stirring, for 2 minutes. Spread over the lined tray. Cool, then break into pieces.
STEP 3 Stir half the apple into the oat mixture. Spoon into small glasses or serving jars. Top with yoghurt, remaining apple, sticky treacle nuts and treacle.

COOK'S TIP

Make the sticky treacle nuts up to a day ahead. Store in an airtight container.

ZUCCHINI, CARROT AND CORN FRITTERS

Preparation time 15 mins
Cooking time 20 mins
Serves 4

2 corn cobs, husks and silks removed
2 small zucchini
1 medium carrot, coarsely grated
2 free-range eggs, separated
½ cup rice flour
Sea-salt flakes and freshly ground black pepper, to season
2 tablespoons rice bran oil

AVOCADO AND CORIANDER SALAD

1 large avocado, cut into thin wedges
250g grape tomatoes, quartered
2 tablespoons lemon juice
½ cup coriander sprigs

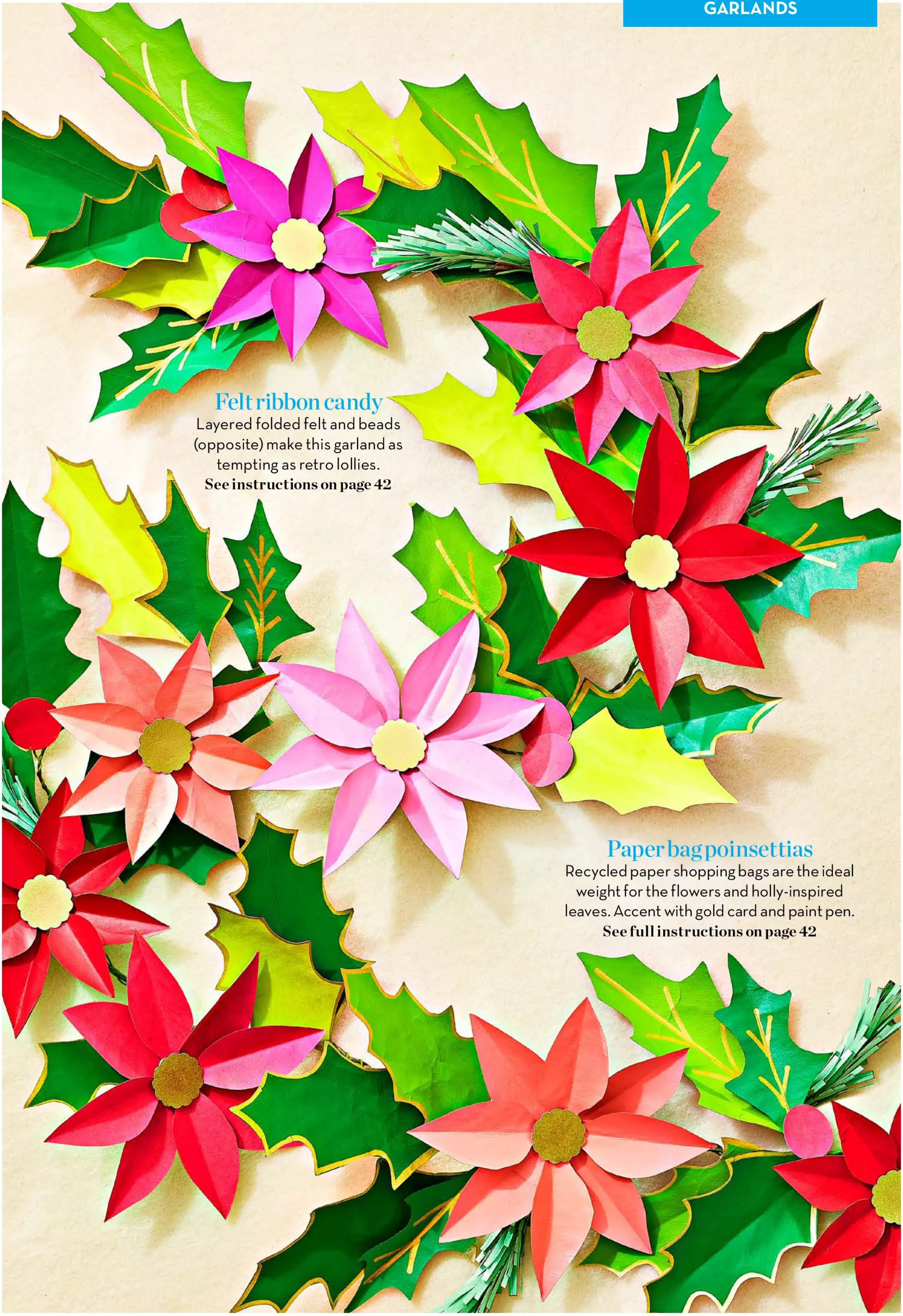
STEP 1 Using a sharp knife, cut kernels from cobs. Cook corn kernels in a small saucepan of boiling water for 8 minutes or until tender. Drain and cool.
STEP 2 Coarsely grate zucchini and squeeze out excess moisture. Combine zucchini, corn kernels, carrot, egg yolks, flour and 2 tablespoons water in a medium bowl. Season.
STEP 3 Beat egg whites in a small bowl with an electric mixer until soft peaks form. Fold egg white into vegetable mixture. Shape mixture into 12 fritters.
STEP 4 Heat oil in a large non-stick frying pan on medium heat. Cook fritters, in three batches, for 2 minutes each side, until browned and cooked through.
STEP 5 Meanwhile, for avocado and coriander salad, put all ingredients in a small bowl and toss gently to combine. Season.
STEP 6 Serve fritters with salad. ★

ZUCCHINI, CARROT AND CORN FRITTERS

Recipe opposite

DECK the HALLS WITH COLOUR

Once you get into making your own garlands, there'll be no stopping you! Grab a few basic supplies, then start snipping, painting and threading your way to happiness.



Felt ribbon candy

Layered folded felt and beads (opposite) make this garland as tempting as retro lollies.
See instructions on page 42

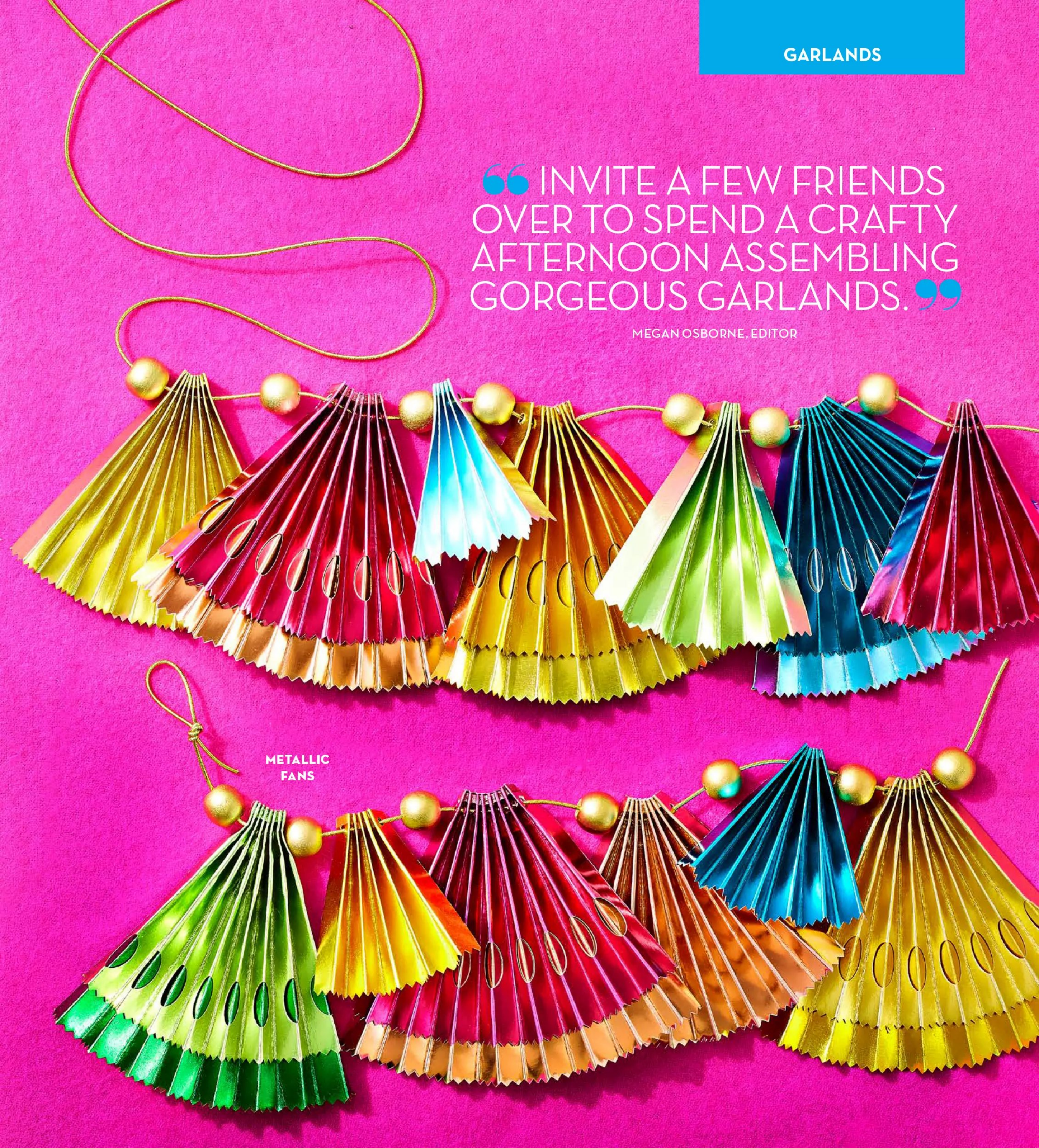
Paper bag poinsettias

Recycled paper shopping bags are the ideal weight for the flowers and holly-inspired leaves. Accent with gold card and paint pen.
See full instructions on page 42

Project Kim Hutchison; photography Brie Goldman

CEREAL BOX STARS
CARD GIFT BOXES

THIS COLOURFUL GIFT GARLAND MAKES A FUN ADDITION TO BIRTHDAY PARTY DECOR, TOO.



> “INVITE A FEW FRIENDS OVER TO SPEND A CRAFTY AFTERNOON ASSEMBLING GORGEOUS GARLANDS.”
>
> MEGAN OSBORNE, EDITOR

Cereal box stars

Here’s an easy way to upcycle cardboard packaging such as cereal boxes and paper towel tubes – transform them into sturdy star shapes. Cut out three types of stars, then paint them in a bold palette that will keep the party going into the New Year.

See full instructions on page 42

Card gift boxes

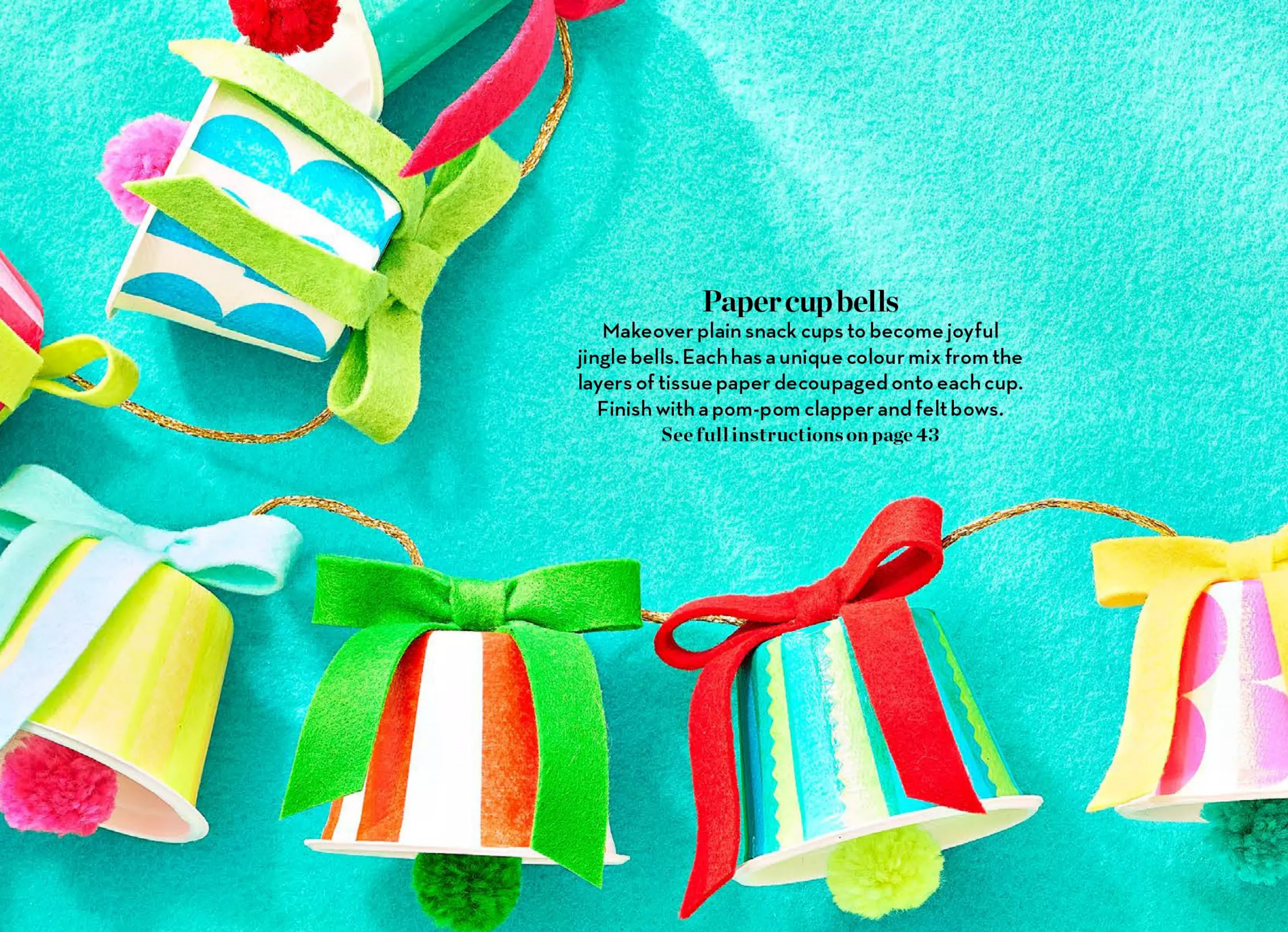
For a new spin on the traditional Advent calendar, make a garland of little boxes and fill each with a lightweight sweet treat. It’s easy to assemble a workshop full of boxes in different shapes and colours. Make sure each gift is wrapped beautifully with coordinating ribbon.

See full instructions on page 43

Metallic fans

Like something out of *The Nutcracker*’s “Waltz of the Flowers”, these pleated paper fans will flounce across your home. Use pinking shears, punches and a classic accordion fold to dress rectangles of metallic card. The punched shapes let you see the layer of colour beneath.

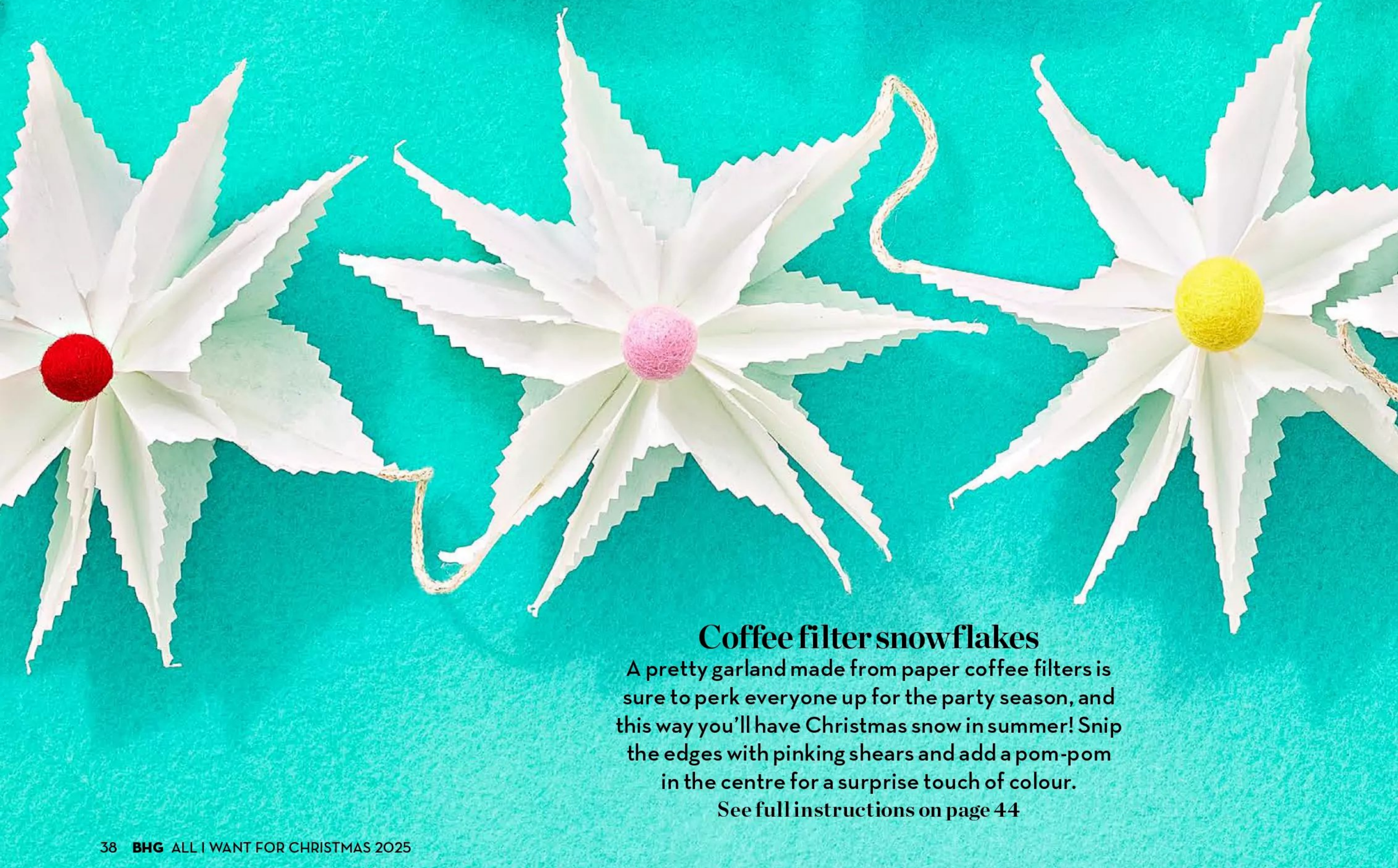
See full instructions on page 43



Paper cup bells

Makeover plain snack cups to become joyful jingle bells. Each has a unique colour mix from the layers of tissue paper decoupaged onto each cup. Finish with a pom-pom clapper and felt bows.

See full instructions on page 43

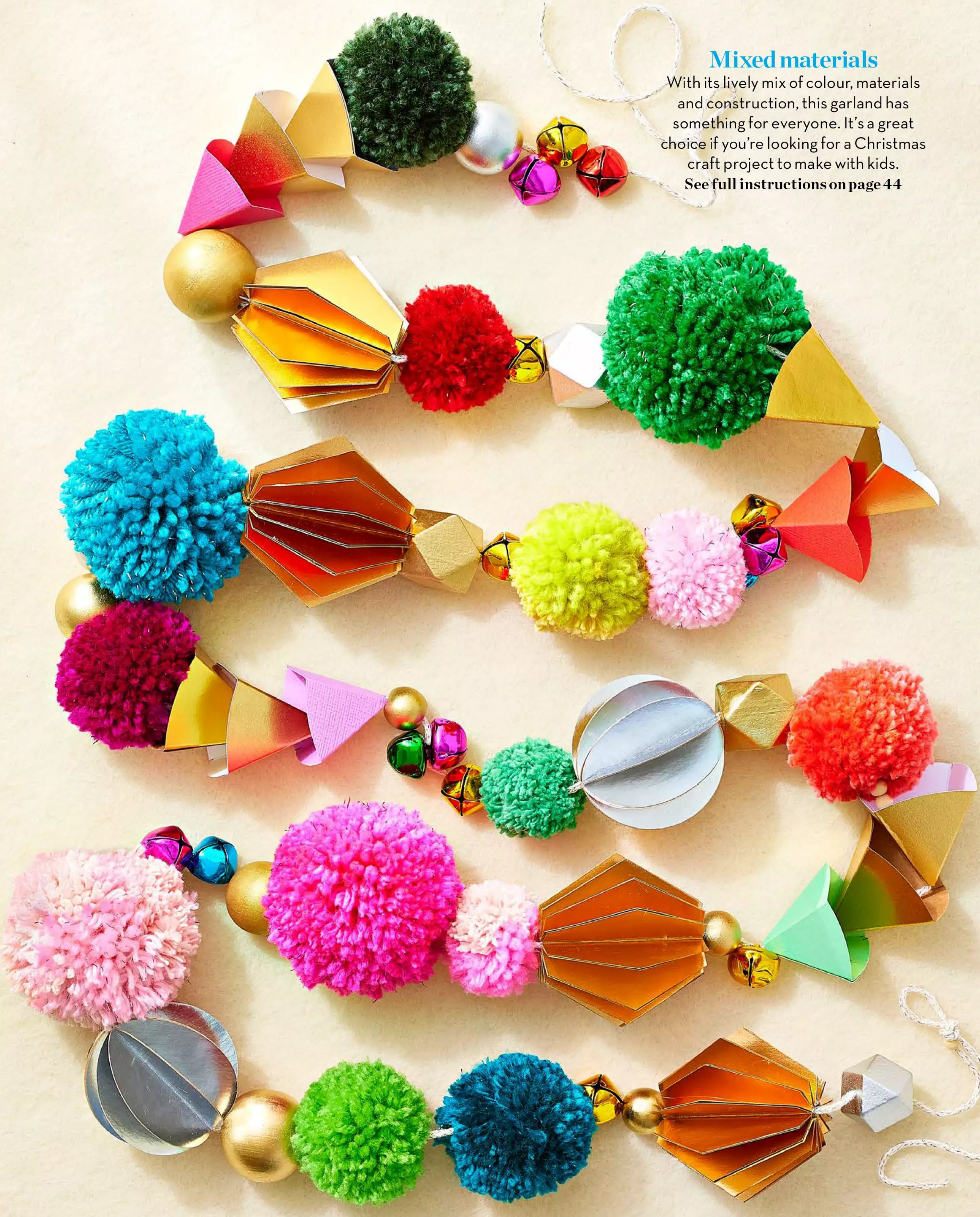


Coffee filter snowflakes

A pretty garland made from paper coffee filters is sure to perk everyone up for the party season, and this way you'll have Christmas snow in summer! Snip the edges with pinking shears and add a pom-pom in the centre for a surprise touch of colour.

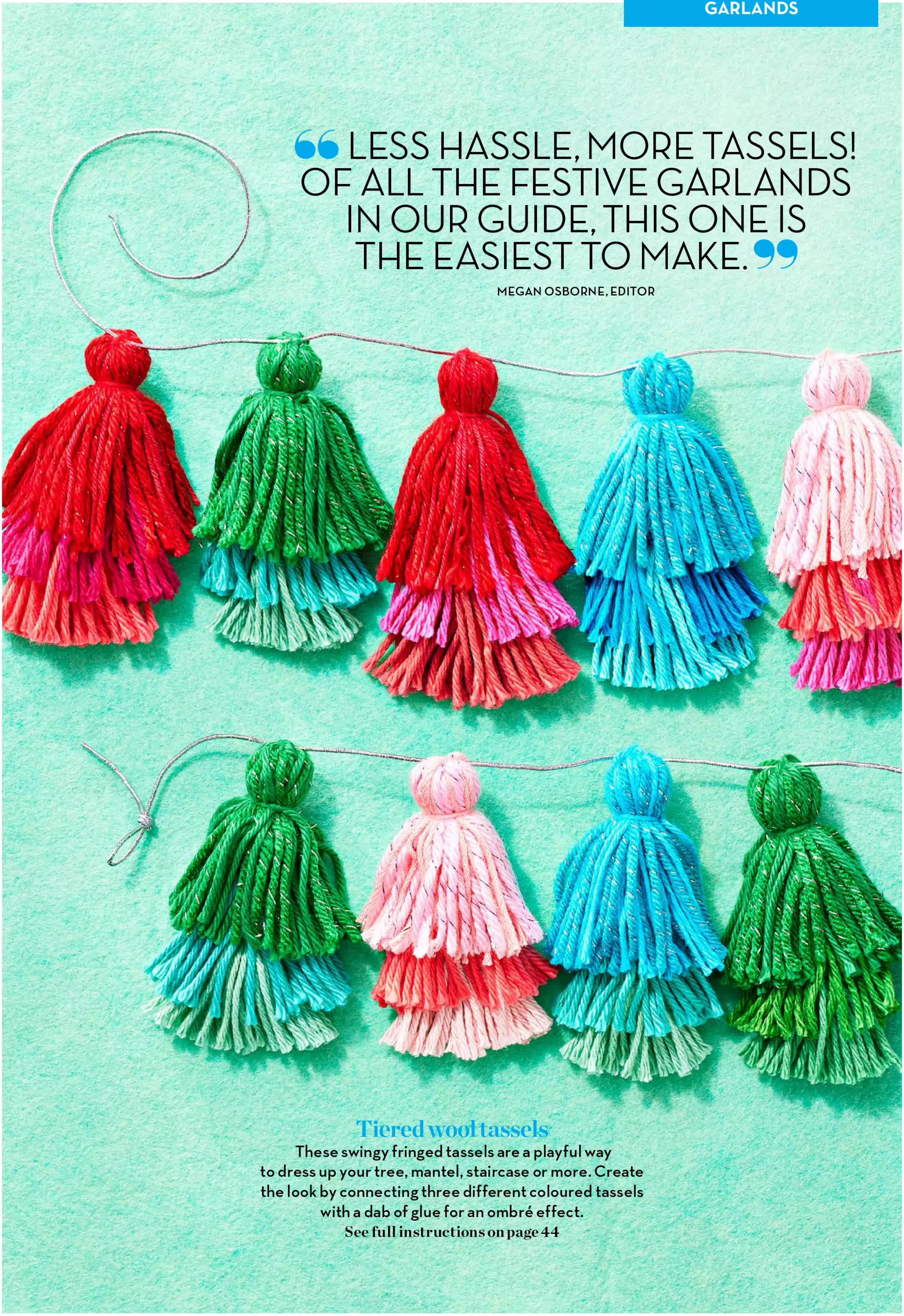
See full instructions on page 44

> “THESE BRIGHT BELLS WOULD ALSO LOOK AMAZING ON YOUR TREE – WRAP THEM AROUND IT OR MAKE AS INDIVIDUAL TREE ORNAMENTS.”
>
> SOPHIE AL-BASSAM, MANAGING EDITOR



Mixed materials

With its lively mix of colour, materials and construction, this garland has something for everyone. It's a great choice if you're looking for a Christmas craft project to make with kids. **See full instructions on page 44**



> “LESS HASSLE, MORE TASSELS! OF ALL THE FESTIVE GARLANDS IN OUR GUIDE, THIS ONE IS THE EASIEST TO MAKE.”
>
> MEGAN OSBORNE, EDITOR

Tiered wool tassels

These swingy fringed tassels are a playful way to dress up your tree, mantel, staircase or more. Create the look by connecting three different coloured tassels with a dab of glue for an ombré effect.

See full instructions on page 44

RIBBON CANDY

Gather your supplies

Assorted A4 felt sheets
Hot-glue gun
Assorted 10-ply wool
Pom-pom maker
Plastic wool needle
Assorted plain and painted wooden beads
Cotton thread
Embroidery needle

STEP 1 To make the felt ribbon candy pieces, cut two 2.5cm x 30cm strips of felt in different colours and stack the strips. Fold one end of the strips onto itself, by about 2.5cm, to create the first fold, and hot-glue in place. Repeat, folding back and forth accordion-style until the candy shape is formed. Repeat to make your desired number of pieces (we used 24 for a 1.5-metre garland).
STEP 2 To make the pom-poms, use assorted wool and the pom-pom maker's package instructions. (We made five.)
STEP 3 To make peppermint beads, thread the wool needle with two 7.5cm strands of wool in different colours. Insert the needle through the hole of a wooden bead and pull the wool through until the ends are sitting inside the bead, then hot-glue the ends to the inside of the bead. Keeping the two colours of wool parallel, lay the wool flat against the bead. Thread needle through the bead again and continue wrapping the wool around the bead this way until the entire surface is covered in alternating stripes. Cut excess wool and tuck the ends into the bead's hole, then hot-glue. Repeat with assorted bead sizes and colours (we used seven).
STEP 4 Cut a length of thread to the desired garland length (ours is about 1.5 metres) and thread through the embroidery needle. Knot one end into a loop. Using the needle, string garland pieces together in whatever order you like. Once thread is full, knot the other end into a loop for hanging.

PAPER BAG POINSETTIAS

Gather your supplies

4-5 paper shopping bags
Assorted red, pink and green craft paint
Paintbrush
Petal and leaf templates (see page 45)
2.5cm scallop circle punch
Metallic card
Wrapped florist wire
Metallic paint pen
2.5cm (1 inch) circle punch
3D double-sided adhesive foam dots

STEP 1 To create the flowers and leaves, deconstruct paper bags, cutting as needed, to create flat sheets of paper. On a prepared work surface, paint three bags in pinks and reds and two bags in assorted greens. Set aside to dry.
STEP 2 Trace and cut the large and small flower templates onto the pink and red bags until you have your desired number of flowers (we used five large and five small flowers for a 1.5-metre garland). Fold petals as indicated in the template. Save paper scraps.
STEP 3 Place both pieces of one flower on top of each other, stacking them so the petals alternate. Place a foam dot in the centre between the pieces to secure.
STEP 4 Punch a scalloped circle out of card and adhere to the centre of the flower with a foam dot.
STEP 5 Cut a 12.5cm length of florist wire. Glue to back of flower, like a stem.
STEP 6 Repeat Steps 3–5 until you've made your desired number of flowers.
STEP 7 Trace and cut the leaf template onto the green bags until you have your desired number of leaves (we used 33). Cut a few 2.5cm x 30cm strips of green to set aside for Step 10. Add veins to leaves with a paint pen.
STEP 8 Cut a 12.5cm length of florist wire for each leaf and glue to the back.
STEP 9 Punch circles out of the pink and red paper scraps to create berries. Use adhesive dots to glue berries on top of some leaves.
STEP 10 To create a pine sprig, with a 2.5cm x 30cm strip of green, cut a fringe on one of the long sides of the strip. Glue one of the short ends to the top of a length of florist wire. Wrap the paper strip around the wire in a spiral, gluing as you wrap and at the end to secure.
STEP 11 Cut your desired length of wire for the garland (ours was 1.5 metres). Wrap and twist the leaves and flowers around the garland wire. Twist wire to create loops at each end for hanging.

CEREAL BOX STARS

Gather your supplies

Star templates (see page 45)
Cereal boxes
6mm hole punch
Assorted craft paint
Paintbrushes
Gold wax paint
Stencil brush
3D double-sided adhesive foam dots
Paper towel or toilet paper tube
2.5cm (1-inch) circle paper punch
Hot-glue gun
Gold cotton thread
Embroidery needle

STEP 1 To create the double-layer, eight-point star, trace and cut both pieces of the star template onto a deconstructed cereal box, punching the centre with a hole punch as indicated on the template. Each star will require a top and bottom piece.
STEP 2 Paint the top piece of each star in a different colour. On the bottom piece, use a stencil brush to apply gold wax following package instructions. Set aside to dry.
STEP 3 Using a double-sided adhesive foam dot on either side of centre holes, attach the two star pieces together. Punch two holes on the back of the star, hiding them behind the top layer, for hanging. Repeat Steps 1–3 to make your desired number of stars (we used four).

STEP 4 To create a 12-point star, cut a 7.5cm section from the cardboard tube. On one end, make six 2.5cm slits, about 2cm apart. Repeat on the opposite end, cutting the tube so slits are alternating with the slits on the other end.
STEP 5 Cut tabs into triangles, cutting from the centre of the tab's edge down diagonally to the end of the slit on either side. This should leave you with six points on each side of the tube.
STEP 6 Fold points away from the centre on both sides of the tube. Punch two holes on the band of cardboard in between the points. Decorate with craft and gold paint. Repeat Steps 4–6 to make your desired number of stars (we used six).
STEP 7 To create an eight-point star, press paper tube flat and cut both long sides to create two long strips. Cut a 10cm-long section from one strip.
STEP 8 Fold section in half lengthways (hot dog-style), then in half crossways (hamburger-style). Unfold. Use a 2.5cm paper punch to punch a circle in the centre where the creases meet. Refold.
STEP 9 Cut the points off straight, short end, to make a point – don't cut too close to the circle. Add a dab of hot glue along inner seam and press the cardboard together. This will create an M shape when looking down at the piece (see photo below left).
STEP 10 Repeat Steps 8–9 until you have four pieces. Hot-glue the pieces to each other on their outer sides to form a star shape.
STEP 11 Punch a hole in two adjacent points for stringing. Paint.
STEP 12 Cut cotton string to desired garland length (ours was 1.5 metres). Thread through an embroidery needle and string stars, alternating types. Tie loops on each end for hanging.

CARD GIFT BOXES

Gather your supplies

Box templates (see page 45)
Assorted coloured card
Bone folder
Glue dots
Invisible tape
Assorted ribbon
Gold cord

STEP 1 Enlarge template to required size on photocopier, then print template and trace and cut from card, or print directly onto card.
STEP 2 Use a bone folder and ruler to crease the fold lines as indicated on the template.
STEP 3 Fold and form into a box shape. Add a glue dot to each side flap (see template) and tuck into the box. Fill with treats before closing the box and secure with tape.
STEP 4 Cut a length of ribbon to wrap around the box and tie a bow.
STEP 5 Repeat Steps 1–4 with the different box templates until you have your desired number of boxes.
STEP 6 Cut cord to desired garland length (ours was 1.2 metres) and string boxes onto cord under the boxes' tied ribbon. Adjust cord to desired position and secure on each box with a glue dot or piece of tape. Tie cord ends into loops.

METALLIC FANS

Gather your supplies

Assorted foil card
Scoring board
Bone folder
Pinking shears
Craft knife
2cm (¾ inch) paper punch
Double-sided adhesive tape
6mm hole punch
Hot-glue gun
Gold-painted wooden beads
Gold cord

STEP 1 Place a piece of card vertically on the scoring board. Score vertical lines into card every 2cm.
STEP 2 For a large double-layer fan, cut two 20cm x 9cm rectangles from card. Cut one long edge of each rectangle with pinking shears (this will be the bottom). Accordion-fold each section.
STEP 3 Flatten both pieces and lay horizontally, foil side up. On one of the pieces, 12mm from the bottom, punch a 2cm (¾ inch) circle on top of each fold.
STEP 4 On the piece with the holes (the top layer), score a horizontal line 12mm from the top as a guide for hole punches.
STEP 5 Flip the top layer over and stick a piece of double-sided adhesive tape 6mm below the score line. Attach the top layer on bottom layer, so the bottom layer appears about 12mm longer than the top. Push together to secure.
STEP 6 Punch 6mm holes in the middle of the paper between each fold (their centres should be in line with the score line in Step 4). Note: These need to line up, so punch carefully.

STEP 7 To create small and medium fans, repeat Steps 1–2, cutting a 12.5cm x 6.5cm rectangle for small or a 12.5cm x 9cm rectangle for medium.
STEP 8 Repeat Steps 4 and 6 to finish prepping a small or medium fan.
STEP 9 For all sizes of fans, gather the folds at the top (where the punches are), then add a dab of hot glue to the front and back of each fold.
STEP 10 Repeat Steps 1–8 to make your desired number of fans (we made 12 large, eight medium and six small).
STEP 11 Alternate stringing different size fans and gold beads on a length of gold cord (ours was 1.2 metres). Tie ends of cord into loops for hanging.

PAPER CUP BELLS

Gather your supplies

Assorted tissue paper
Paper cups
Mod Podge
Paintbrush
Fabric-wrapped florist wire
Hot-glue gun
Small pom-poms
Pinking shears
2.5cm (1-inch) circle punch
Card
Craft felt sheets
Gold cord

STEP 1 Cut tissue paper into various strips and circles.
STEP 2 Brush a section of a paper cup with Mod Podge, then add pieces of tissue paper and brush Mod Podge over the tissue paper. Repeat until your cup, which will become the bell, is covered. Set aside to dry.
STEP 3 Cut a 5cm length of florist wire and hot-glue to the centre of the pom-pom.
STEP 4 Poke a hole through the top centre of the bell and slide the end of the wire through the hole. Bend the end of the wire and hot-glue to the top of the bell.
STEP 5 Punch a 2.5cm (1-inch) circle out of card and glue to the top of the bell to cover the wire. Carefully pierce

two holes with scissors, one on either side of the circle, for hanging. Repeat Steps 1–5 until you've made your desired number of bells (we made 10).

STEP 6 To make the bow on top, cut two 12.5cm x 15cm strips of felt and one 12mm x 3cm strip of felt.

STEP 7 On one of the longer strips, fold the ends so they meet at the centre, creating the top of the bow shape, then hot-glue. Fold the other long strip into a V shape and hot-glue the point of the V to the back side of the bow top.

STEP 8 Wrap the small piece of felt around the centre of the bow, then hot-glue the ends together and to the back of the bow. Repeat Steps 6–8 until you have one bow per bell.

STEP 9 Cut cord to desired garland length (ours was 1.5 metres). String the cord through the holes of each bell. Once strung, hot-glue felt bows to the top of each bell.

COFFEE FILTER SNOWFLAKES

Gather your supplies

Cone coffee filters
Coffee filter star template (see page 45)
Pinking shears
Hot-glue gun
2mm cotton string
Pom-poms

STEP 1 Fold eight coffee filters in half lengthwise. Trace template onto filters then cut using pinking shears.

STEP 2 Unfold each filter. Apply a line of hot glue down the fold seam of one filter and stack another on top to glue together. Repeat until four filters are glued together. Repeat again so you have another stack of four. Each stack will be one half of a snowflake.

STEP 3 Cut cotton string to desired garland length (ours was 1.8 metres). On half a snowflake, add a line of hot glue along the centre folded seam of one of the points, place string on top, then add the other half of the snowflake on top, lining up the points and sandwiching the string. Hot-glue as needed.

STEP 4 Open both halves of the snowflake and bring its ends together at the point. Hot-glue as needed.

STEP 5 Repeat Steps 1–4, leaving about 10cm between each snowflake, until the garland is full (we made eight snowflakes). Hot-glue pom-poms to the centres and tie loops on the ends for hanging.

MIXED MATERIALS

Gather your supplies

Assorted 10-ply wool
Pom-pom maker
Bauble templates (see page 45)
Metallic card
Bone folder
Permanent glue stick
Assorted 2.5cm–4cm circle punches
Cotton thread
Embroidery needle
Gold geometric wooden beads
6mm wooden beads painted gold and silver
Assorted colourful jingle bells

STEP 1 To make the pom-poms: Use assorted wool and the pom-pom maker's package instructions (we made 14).

STEP 2 To make the accordion hexagons, trace and cut 12 pieces of the hexagon template onto metallic card. Fold each piece with the bone folder as indicated on the template. With folded edges aligned, glue one half of a hexagon to another half. Continue to glue the hexagon halves in this manner until they're all glued together. Glue opposite ends together to complete the 3D shape, keeping a small gap in the centre for stringing. Repeat for desired number of hexagons (we made four).

STEP 3 To make the accordion spheres, punch four circles out of metallic card, then fold in half with bone folder. Use the same method as the hexagons to create spheres. Repeat to make desired number of spheres (we made two).

STEP 4 To make cones, trace and cut cone template onto metallic card. Fold with bone folder as indicated. Overlap the ends of the card piece to create a cone and secure with the glue stick. Repeat to make desired number of cones (we made 12).

STEP 5 Thread cotton thread through an embroidery needle and string garland elements, beads and bells onto thread. When stringing the cones, use a 6mm bead in between cones as spacers. Continue to add to the garland until you reach your desired garland length (ours was 1.5 metres). Cut the thread from the spool and tie the ends of the thread into loops for hanging.

TIERED WOOL TASSELS

Gather your supplies

Assorted wool
5cm x 7.5cm piece of cardboard
Tapestry needle
Hot-glue gun
Silver cord

STEP 1 Wrap wool around the piece of cardboard lengthways about 20–30 times. Cut wool from the skein.

STEP 2 Cut a 15cm length of wool. Use a tapestry needle to slide the length of wool underneath the wool on the cardboard.

STEP 3 Slip the wool off the cardboard and tie the short length of wool into a double knot around the top of the wool bundle. Incorporate the tails of the knot into the bundle.

STEP 4 Cut another 15cm length of wool and wrap it around the wool bundle about 12mm from the top. Tie in a double knot to secure.

STEP 5 Cut the loops at the bottom of the wool bundle to create the tassel fringe, then comb and trim as needed.

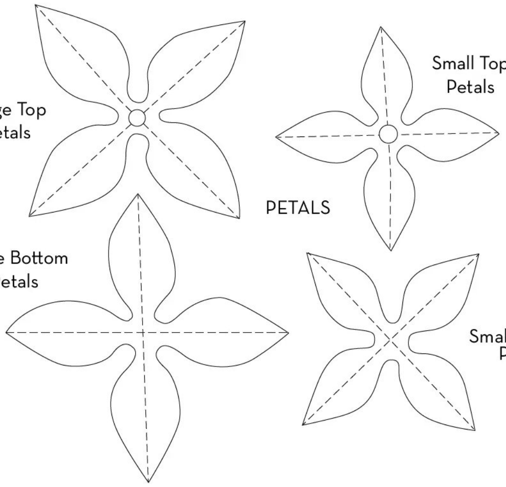
STEP 6 Repeat Steps 1–5 two more times.

STEP 7 Place one tassel on top of another so the bottom tassel sits in the centre of the other tassel's fringe. Hot-glue to secure. Repeat, adding the remaining tassel to the stack.

STEP 8 Repeat Steps 1–7 to make your desired number of tassels (we made 10).

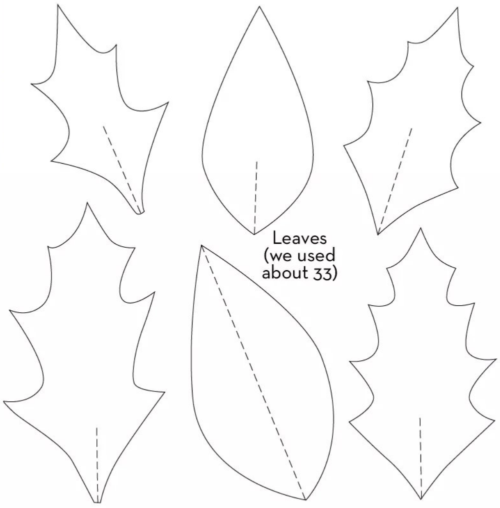
STEP 9 Cut cord to desired garland length (ours was 90cm) and thread through tapestry needle. String cord through the tassel tops and tie loops on each end for hanging. ★

PAPER BAG POINSETTIAS Page 42


Large Top
Petals
Small Top
Petals
PETALS
Large Bottom
Petals
Small Bottom
Petals

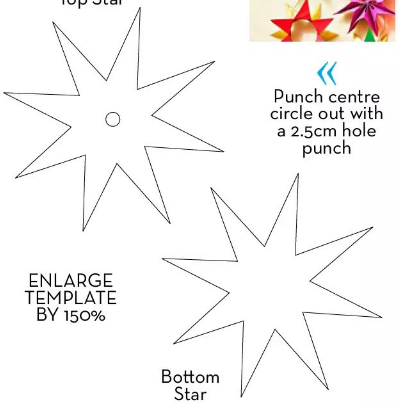
ENLARGE TEMPLATE BY 150%

Fold along dashed lines


Leaves
(we used
about 33)

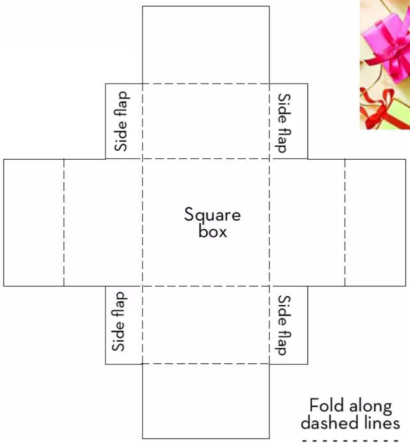
CEREAL BOX STARS Page 42

Punch centre circle out with a 2.5cm hole punch


Top Star
Bottom
Star

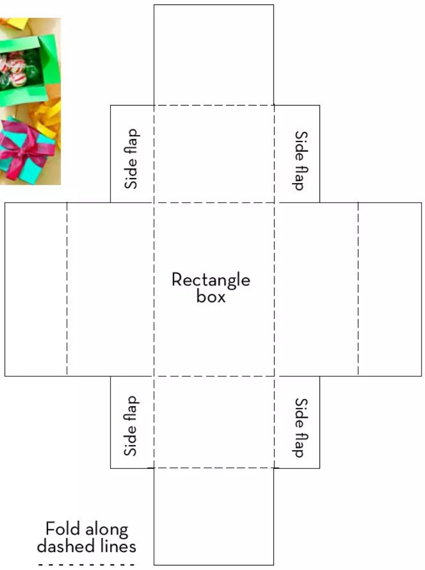
ENLARGE TEMPLATE BY 150%

CARD BOXES Page 43


Side flap
Side flap
Square
box
Side flap
Side flap

Fold along dashed lines

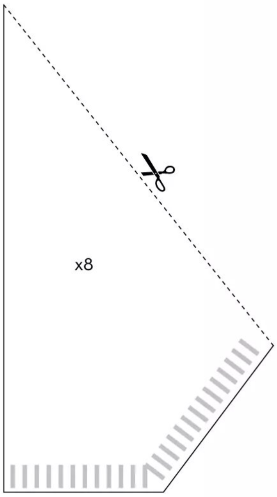
ENLARGE TEMPLATE BY 150%


Side flap
Side flap
Rectangle
box
Side flap
Side flap

Fold along dashed lines

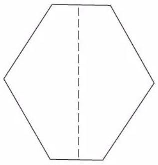
COFFEE FILTER SNOWFLAKES Page 44

ENLARGE TEMPLATE TO DESIRED SIZE

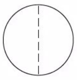


Line up the bottom of the coffee filter here

MIXED MATERIALS Page 44

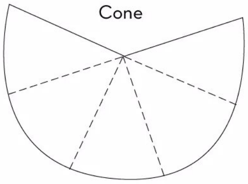

Hexagon x 12

ENLARGE TEMPLATE BY 150%



If you don't have a 2.5cm circle punch, use this template to create accordion spheres

Fold along dashed lines



SCAN ME
To download printable patterns at full size, scan QR code.

Christmas *cocktail* CHEER

Toast the festive season with these fresh and fruity cocktails and mocktails.

COOK'S TIP

To make cucumber juice without a juicer, just puree 800g peeled cucumbers in a blender, then strain into a jug and discard the solids.

APPLE PIMM'S

Preparation time 15 mins
Serves 8

2 cups cucumber juice (see Cook's Tip, left)
1⅓ cups Pimm's No 1
1.5 litres chilled sparkling apple juice
1 cup ginger wine
1 lebanese cucumber, thinly sliced
1 red apple, thinly sliced
1 cup mint leaves

Combine ingredients in a jug, stir and serve over ice.

MULLED "WINE" MOCKTAIL

Preparation time 15 mins
Cooking time 10 mins
Serves 8

2 litres red grape juice
4 strips orange zest
2 tablespoons brown sugar
2 cinnamon sticks
12 cloves
3 bay leaves, plus extra for serving
2 sprigs thyme, plus extra for serving
1 small orange, thinly sliced

Combine juice, zest, sugar, cinnamon, cloves, bay leaves and thyme in a large saucepan. Simmer, uncovered, on medium heat for 10 minutes (don't boil). Cool, then refrigerate until cold. Strain into a large jug, discarding solids. Stir in sliced orange, extra bay leaves and thyme. Serve over ice.

LYCHEE AND LIME MUDDLE

Preparation time 15 mins plus cooling
Cooking time 15 mins
Serves 8

12 makrut lime leaves, thinly sliced
6cm piece ginger
¼ cup dark palm sugar, grated
1kg seeded lychees
1 lime, thinly sliced
1⅓ cups white run
⅓ cup lime juice
2 cups soda water, chilled

Put lime leaves, ginger and palm sugar in a small saucepan with 2 cups water. Stir on medium heat until sugar dissolves. Bring to the boil. Reduce heat and simmer, uncovered, until liquid is reduced to 1½ cups. Strain into a heatproof jug, discarding solids. Refrigerate until cold. Divide lychees, lime, rum, juice and syrup among glasses. Gently crush and mix with a wooden spoon. Top with ice and soda water.

SPARKLING RASPBERRY COCKTAIL

Preparation time 15 mins plus 20 mins chilling
Serves 8

180g raspberries, fresh or frozen
⅓ cup strawberry-flavoured liqueur
⅓ cup orange-flavoured liqueur
1 tablespoon caster sugar
Zest of ½ small orange
3 cups chilled sparkling wine

Combine all ingredients, except the wine, in a jug. Refrigerate, stirring occasionally, for 20 minutes or until sugar dissolves. Divide among serving glasses. Top with sparkling wine. ★

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MIDDY
REGULATION
10

HUMMUS DUO PLATTER

Recipe on page 52

CRAB, CELERY AND HERB ROLLS
Recipe on page 52

Stylish SNACKS

Pass around a flavour-packed plate or go for a grazing platter to share.

WARM SPICED PRAWNS WITH GUACAMOLE SALSA
Recipe below

WARM SPICED PRAWNS WITH GUACAMOLE SALSA

Preparation time 20 mins
Cooking time 20 mins
Serves 6

24 medium green king prawns (1.2kg), peeled, deveined, tails intact
Sea-salt flakes and freshly ground black pepper, to season
30g butter, chopped
2 tablespoons coriander leaves
Lime wedges, to serve
Tortilla chips, to serve

GUACAMOLE SALSA

2 medium avocados, finely chopped
½ small red onion, finely chopped
1 medium roma tomato, seeded, finely chopped
1 tablespoon lime juice
¼ cup coarsely chopped coriander

SPICED OIL

½ cup extra virgin olive oil
2 shallots, thinly sliced
4 cloves garlic, bruised
1 long red chilli, seeded, thinly sliced
½ teaspoon smoked paprika

STEP 1 For spiced oil, combine oil, shallot, garlic and chilli in a small saucepan on low heat. Cook 5 minutes, until oil begins to sizzle. Add paprika. Cook for 2 minutes to infuse. Remove from heat and cover to keep warm.
STEP 2 Starting at the tail end, thread each prawn onto a soaked small bamboo skewer. Place on a baking tray. Season. Dot with butter.
STEP 3 For guacamole salsa, combine all ingredients in a bowl. Season.
STEP 4 Preheat grill on high heat. Cook prawns under grill for 1 minute or until just cooked through. Discard garlic cloves from spiced oil. Arrange prawn skewers on a platter and drizzle over oil. Serve with salsa, coriander, lime wedges and tortilla chips.

VIETNAMESE CHICKEN CRUNCHY WONTON BITES

Preparation time 20 mins
Cooking time 15 mins
Makes 24

Vegetable oil, for shallow-frying
24 gow gee wrappers
⅓ cup Vietnamese-style salad dressing
2 tablespoons lime juice
125g red cabbage, finely shredded
1 small carrot, cut into matchsticks
2 green onions, cut into long thin strips
1 small lebanese cucumber, halved, thinly sliced
3 cups shredded cooked chicken (see Cook's Tips)
½ cup mint leaves, chopped
¼ cup coarsely chopped salted roasted peanuts
2 long red chillies, thinly sliced
2 tablespoons fried shallots
Small mint leaves, extra, to serve

STEP 1 Heat oil in a large frying pan over medium-high heat. Heat to 160°C on a cook's thermometer or until a cube of bread turns golden in 30 seconds. Shallow-fry wrappers for 30 seconds, turning halfway through, until puffed and golden. Transfer to a plate lined with paper towel.
STEP 2 Combine dressing and lime juice in a small bowl. Combine cabbage, carrot, green onion, cucumber and dressing mixture in a large bowl. Add chicken, mint, peanuts and chilli and gently toss to combine.
STEP 3 Top wrappers with chicken mixture. Sprinkle with fried shallots and extra mint to serve.

COOK'S TIPS

- You'll need 1 barbecued chicken for this recipe. Remove and discard the skin and bones before shredding.
- You can fry the wrappers up to 1 hour ahead. Store in an airtight container at room temperature.
- Prepare salad ingredients and refrigerate separately up to 4 hours ahead. Add the dressing to the mixture as close to serving as possible.

VIETNAMESE CHICKEN CRUNCHY WONTON BITES
Recipe opposite

HUMMUS DUO PLATTER

Preparation time 15 mins plus cooling
Cooking time 25 mins
Serves 8

1 bunch asparagus, trimmed
250g baby carrots, trimmed, scrubbed
250g baby cucumbers, halved lengthways
225g radishes, halved
Crisp spiced Lebanese bread, to serve (see Cook's Tips)

ROAST CAULIFLOWER HUMMUS
1 small cauliflower, cut into florets
3 cloves garlic, unpeeled
⅓ cup extra virgin olive oil, plus extra for drizzling
400g can chickpeas, drained, rinsed
⅓ cup cashew spread
¼ cup lemon juice
Sea-salt flakes and freshly ground black pepper, to season
45g dukkah, lightly toasted

WASABI EDAMAME HUMMUS
1 cup frozen shelled edamame (see Cook's Tips)
400g can chickpeas, drained, rinsed
2 tablespoons tahini
¼ cup water
¼ cup lime juice
1½ teaspoons wasabi paste
1 small clove garlic, crushed

STEP 1 For roast cauliflower hummus, preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper. Combine cauliflower, garlic and 1 tablespoon oil on the tray. Roast for 25 minutes or until tender. Cool. Process chickpeas, cashew spread and juice in a food processor until combined. Squeeze garlic from skins. Add cauliflower and garlic to chickpea mixture. Process to combine. With motor running, add remaining oil in a steady stream until smooth. Season. Transfer to a bowl. Sprinkle with dukkah and drizzle with extra oil.
STEP 2 For wasabi edamame hummus, prepare edamame following packet directions. Drain well. Put in a clean food processor with remaining ingredients. Process until smooth and creamy. Season. Cook asparagus in a saucepan of boiling water for 1 minute or until just tender. Drain. Cool.
STEP 3 Serve dips with asparagus, carrots, cucumber, radish and bread.

COOK'S TIPS

- For crisp spiced Lebanese breads, brush bread with extra virgin olive oil, sprinkle with dukkah and cut into wedges. Bake at 180°C/160°C fan-forced until crisp and golden.
- Look for shelled edamame in the freezer section of Asian food stores and supermarkets. If unavailable, use edamame pods (you'll need 2 cups pods to get 1 cup shelled).

CRAB, CELERY AND HERB ROLLS

Preparation time 15 mins
Makes 8

½ cup whole-egg aïoli
1 teaspoon finely grated lemon zest
2 teaspoons lemon juice
3 teaspoons finely chopped tarragon (optional)
1½ tablespoons finely chopped chives
2 trimmed pale inner celery stalks, finely chopped, small inner leaves reserved
Sea-salt flakes and freshly ground black pepper, to season
250g cooked crab meat (or 250g cooked prawn, lobster or balmain bug meat)
8 small bread rolls

STEP 1 Combine the aïoli, lemon zest, lemon juice, tarragon, if using, chives and three-quarters of the celery in a small bowl. Season with salt and pepper. Add the crab meat and stir gently to combine.
STEP 2 Split rolls along the top, without cutting all the way through. Fill with reserved celery leaves, then spoon over the crab mixture. Top with remaining chopped celery. Season with pepper.

THYME AND HONEY BAKED CHEESE BOARD

Preparation time 5 mins plus 30 mins standing
Cooking time 15 mins
Serves 8

1 cup honey
1 bunch thyme
200g wheel camembert
1 clove garlic, thinly sliced
250g gorgonzola
125g washed rind cheese
2 large figs, cut into wedges
1 bunch small red grapes
200g walnuts (see Cook's Tips)
Crackers, to serve (see Cook's Tips)

STEP 1 Put honey and three-quarters of the thyme in a small heavy-based saucepan. Bring to a simmer on high heat. Remove from heat. Stand for 30 minutes to cool and infuse.
STEP 2 Meanwhile, preheat oven to 200°C/180°C fan-forced. Line a baking tray with baking paper. Put unwrapped camembert on tray. Make shallow cuts in the top in a criss-cross pattern with a sharp knife. Insert garlic slices into slits. Add gorgonzola and washed rind cheese to the tray. Make shallow cuts in the top of the washed rind cheese. Bake cheeses for 15 minutes or until the camembert starts to melt.
STEP 3 Remove thyme from honey and discard. Transfer baked cheeses on baking paper to a large serving board or platter. Arrange fruit, walnuts and crackers on board. Drizzle the warm honey over the cheeses and top with remaining thyme.

COOK'S TIPS

- If available, buy 500g walnuts in the shell, then crack them yourself.
- Fruity crackers work well on this cheese board – we used cranberry and pumpkin seed crackers, but you can serve it with your favourites.
- You can infuse honey with thyme a day ahead. Store in a screw-top jar. Before using, in a microwave-safe bowl, heat in 15-second bursts on MEDIUM (50%) power until warmed through. ★

THYME AND HONEY BAKED CHEESE BOARD
Recipe opposite

SUPER

Roasted

POTATOES WITH PROSCIUTTO AND OLIVES

Preparation time 20 mins
Cooking time 55 mins **Serves** 8

Preheat oven to 220°C/200°C fan-forced. Cut 1kg peeled **dutch cream** or **desiree potatoes** in half, or quarter if large. Put in a roasting pan with 4 sprigs **thyme** and drizzle with ⅓ cup **extra virgin olive oil**. Toss well and season. Roast for 35 minutes. Turn potatoes, add 100g **prosciutto**. Roast for a further 20 minutes or until potatoes are tender and golden. Serve sprinkled with 2 tablespoons each drained **baby capers** and torn **flat-leaf parsley**, and 100g halved pitted **black olives**.

LEMON-ROASTED CARROTS AND FENNEL

Preparation time 10 mins **Cooking time** 30 mins **Serves** 8

Preheat oven to 220°C/200°C fan-forced. Line a large oven tray with baking paper. Trim and thickly slice 3 small **fennel bulbs**, reserving ½ cup fronds. Scrub and trim 2 bunches **baby carrots**, reserving ½ cup picked carrot tops. Put fennel and carrots on the lined tray. Sprinkle with 2 coarsely chopped **green onions** and thinly peeled zest of 1 **lemon**. Drizzle with 2 tablespoons **extra virgin olive oil** and 1 tablespoon **honey**. Season. Roast for 30 minutes or until tender. Sprinkle with reserved fennel fronds and carrot tops and 100g pitted and sliced **Sicilian olives** to serve.

SIDES

Your sides deserve to shine, whether you host or bring a plate!

ROASTED PUMPKIN WITH MAPLE AND FETA

Preparation time 15 mins
Cooking time 30 mins **Serves** 8

Preheat oven to 220°C/200°C fan-forced. Cut 800g **Kent pumpkin** into wedges and put in a shallow roasting pan with 8 bruised cloves **garlic**, skins on. In a small jug, whisk 2 teaspoons ground **cumin** and ¼ cup each pure **maple syrup** and **extra virgin olive oil** to combine. Drizzle over pumpkin and garlic and toss well. Season. Roast for 30 minutes or until pumpkin is tender and caramelised. Serve topped with 2 tablespoons each **capers** and chopped **flat-leaf parsley**, and 100g crumbled **feta**.

ROASTED BROCCOLI AND SPROUTS

Preparation time 10 mins **Cooking time** 25 mins **Serves** 8

Preheat oven to 200°C/180°C fan-forced. Cut 300g **broccoli** into florets. Trim bases and remove tough outer leaves from 300g **baby brussels sprouts**. Tear leaves from 320g green curly **kale** and coarsely chop. Oil a large roasting pan. Put vegetables in pan with 75g chopped **prosciutto** and 2 thinly sliced cloves **garlic**. Drizzle with 2 tablespoons **extra virgin olive oil** and sprinkle with 1 teaspoon **sea salt**, then rub into vegetables using your hands. Roast, turning occasionally, for 25 minutes or until golden and tender. Serve with ⅓ cup roasted chopped **hazelnuts**.

NO MATTER WHAT MAINS ARE ON YOUR TABLE,

Plentiful

BEAUTIFUL GREEN SALAD

Preparation time 15 mins **Cooking time** 5 mins **Serves** 6

Cook 1 cup double-peeled **broad beans** in a saucepan of boiling salted water for 1 minute. Add 200g **sugar snap peas** and 340g **asparagus**, cut into short lengths. Boil for 1 minute or until bright green. Drain, then drop vegetables into iced water. Drain well. Combine ½ cup **basil pesto**, 1 tablespoon **water** and 1 tablespoon **lemon juice** in a bowl. Season. Toast 6 slices **sourdough bread** and tear into bite-sized pieces. Toss bread, beans, peas, asparagus and 120g **baby spinach leaves** on a platter. Top with 2 small **avocados**, halved and flesh scooped. Drizzle avocado with 1 tablespoon **lemon juice**. Season. Drizzle salad with pesto mixture.

ROAST PARSNIPS AND PEARS

Preparation time 10 mins
Cooking time 35 mins **Serves** 6

Preheat oven to 200°C/180°C fan-forced. Scrub and trim 6 medium **parsnips** and core 3 medium **pears**. Cut parsnips and pears lengthways into wedges. Line an oven tray with baking paper. Put parsnips and pears on tray, then drizzle with ¼ cup each **honey** and **extra virgin olive oil**. Add 6 small sprigs **rosemary**. Season with **sea salt** and freshly ground **black pepper** and toss to coat. Roast for 30 minutes or until parsnips and pears are browned and tender. Add 3 slices torn **prosciutto** to tray and roast a further 5 minutes or until crisp.

A VARIETY OF SIDES ARE ALWAYS WELCOME.

PEAS AND PARMESAN CRUNCH

Preparation time 10 mins
Cooking time 10 mins **Serves** 6

Finely grate 80g **parmesan**. Line a preheated sandwich press with baking paper. Spread with half the parmesan, then cover with another piece of paper. Close the lid and cook for 3 minutes or until golden. Transfer to a plate. Repeat with remaining parmesan. Boil 200g each **sugar snap peas**, **snow peas** and **frozen peas**, in batches, until just tender. Drain, then toss with 1 tablespoon **extra virgin olive oil**. Top vegetables with crumbled parmesan crunch.

BEETROOT AND WALNUT CRUMBLE

Preparation time 20 mins **Cooking time** 40 mins **Serves** 6

Preheat oven to 220°C/200°C fan-forced. Trim 1.5kg **red beetroot** and 500g **baby yellow beetroot** and wash. Peel red beetroot and cut into six wedges. Keep yellow beetroot whole. Put each on a large piece of foil on separate oven trays. Add 2 **bay leaves** and drizzle with 1 tablespoon **extra virgin olive oil**. Cover each with another piece of foil and seal. Roast red beetroot for 40 minutes and yellow beetroot for 30 minutes or until tender. Peel yellow beetroot. Process ½ cup **walnuts** and ¼ cup fresh **flat-leaf parsley** until chopped. Toss combined beetroot with walnut crumble.

CREATE BALANCE WHEN YOU FILL OUT THE

Greens

BEANS WITH PARSLEY AND FETA

Preparation time 10 mins **Cooking time** 5 mins **Serves** 6

Cook 300g each **green** and **yellow beans** in a large saucepan of boiling salted water for 2 minutes. Drain and return to pan. Remove zest from 1 medium **lemon** with a zester (or peel zest thinly from lemon using a peeler, avoiding white pith, then cut into long thin strips). Add zest, ½ cup toasted **pine nuts**, 2 tablespoons **extra virgin olive oil** and 2 tablespoons coarsely chopped **flat-leaf parsley** to beans. Toss well. Season. Serve topped with 90g coarsely crumbled **Danish smooth feta**.

ZESTY BROCCOLINI

Preparation time 10 mins **Cooking time** 5 mins **Serves** 4

Finely grate the zest from 1 medium **orange**, then juice. You'll need ½ teaspoon zest and ¼ cup juice. Halve 1 **long red chilli**, remove seeds and finely chop. Put zest, juice, chilli, 2 teaspoons **dijon mustard** and ¼ cup **extra virgin olive oil** in a screw-top jar. Season, seal and shake well. Boil 460g trimmed **broccolini** for 3 minutes or until tender. Drain, then toss with dressing and ¼ cup **roasted salted cashews**. Serve warm or at room temperature.

MENU WITH FLAVOUR-PACKED VEGIE DISHES.

MIXED PEA AND EDAMAME SALAD

Preparation time 10 mins **Cooking time** 5 mins **Serves** 4

Cook 200g each trimmed **sugar snap peas**, trimmed **snow peas**, **peas** and **shelled edamame** in boiling water for 3 minutes or until tender-crisp. Refresh under cold water. Drain. Transfer to a bowl. Heat 1 tablespoon **extra virgin olive oil** in a small frying pan on medium heat. Cook ¼ cup each coarsely chopped **natural almonds** and **pepitas** and 1 teaspoon crushed **coriander seeds** for 2 minutes or until toasted. Cool. Put 1 teaspoon each **sesame oil** and grated **ginger**, 1 tablespoon **cider vinegar**, ½ teaspoon **caster sugar** and 2 tablespoons **extra virgin olive oil** in a screw-top jar and shake well. Add to the pea mixture along with the seed mix.

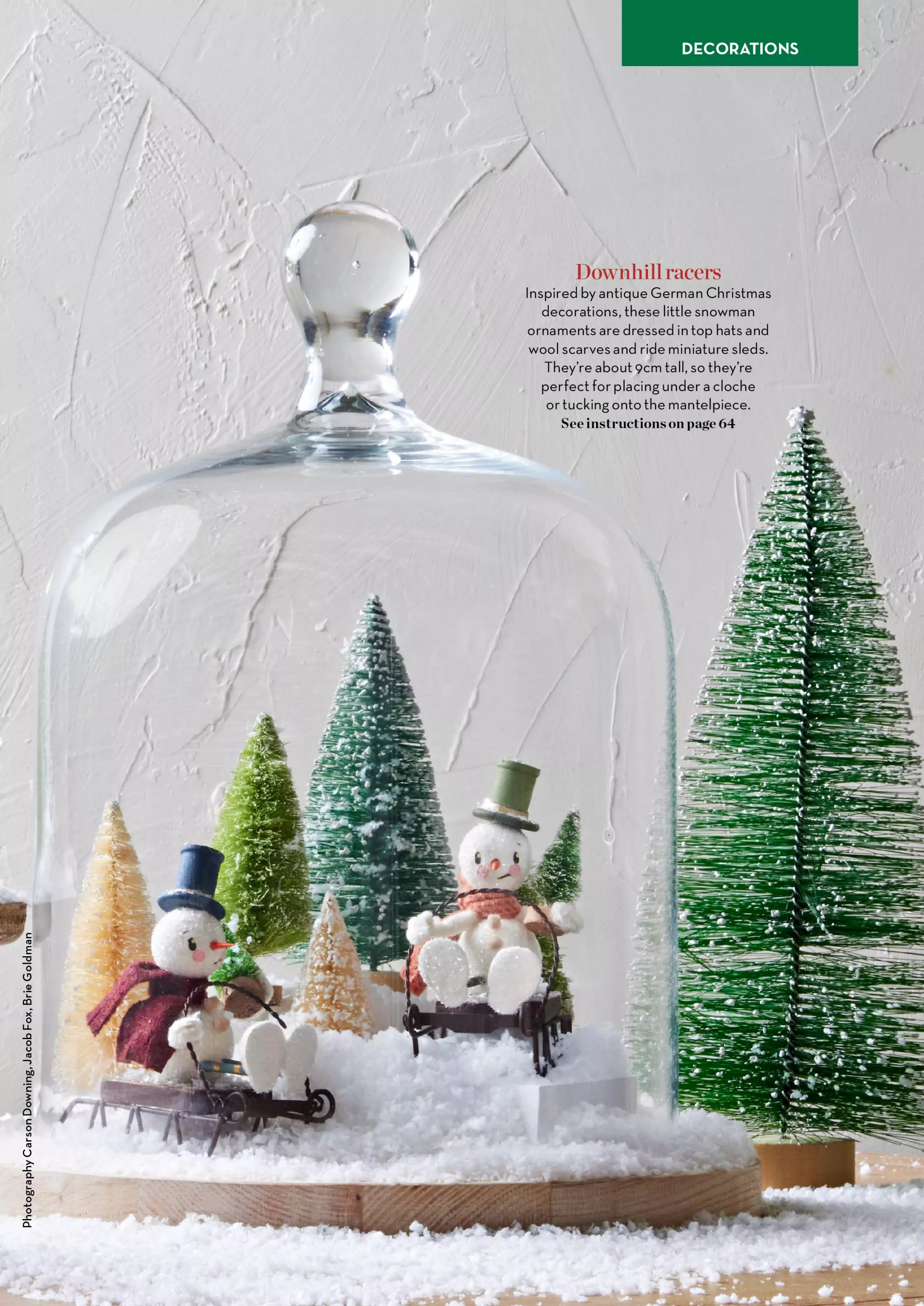
PARMESAN ASPARAGUS

Preparation time 10 mins
Cooking time 5 mins **Serves** 6

Trim 2cm from the ends of 480g medium-thick **asparagus**. In a shallow dish, whisk 1 **egg**, 1 tablespoon **dijon mustard** and 1 tablespoon **oil**. In another shallow dish, combine ½ cup finely grated **parmesan** and ⅓ cup **panko breadcrumbs**. Roll asparagus in egg mixture, then coat in crumb mixture and transfer to a tray. Heat 2 tablespoons **extra virgin olive oil** in a non-stick frying pan over medium heat. Cook coated asparagus for 2 minutes each side or until golden. Serve with **lemon** wedges. ★

Make it the most MAGICAL TIME *of the year*

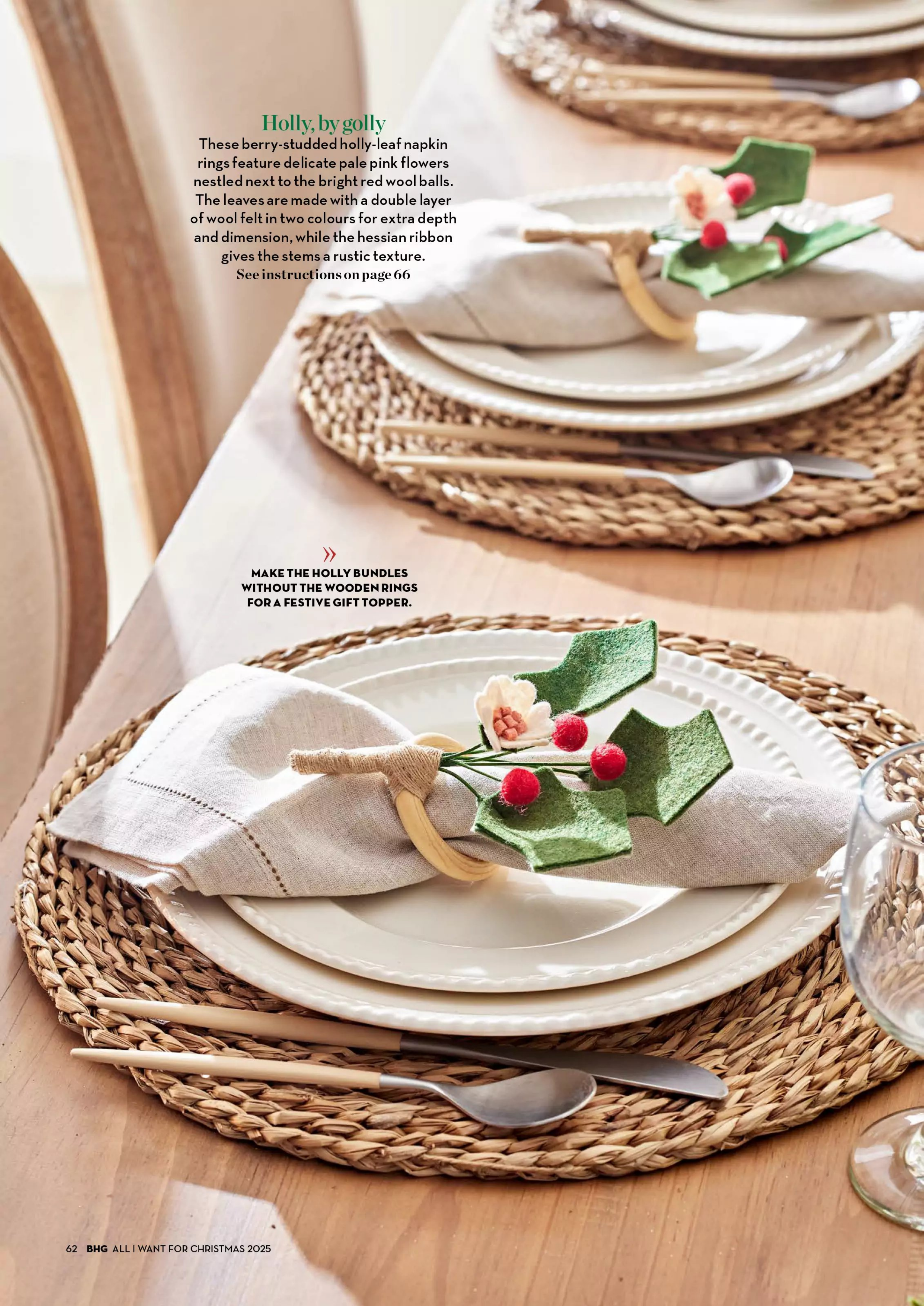
There are so many fun ways to deck the halls – and doors, trees, tables and walls!



Downhill racers

Inspired by antique German Christmas decorations, these little snowman ornaments are dressed in top hats and wool scarves and ride miniature sleds. They're about 9cm tall, so they're perfect for placing under a cloche or tucking onto the mantelpiece. **See instructions on page 64**

Photography Carson Downing, Jacob Fox, Brie Goldman



Holly, by golly

These berry-studded holly-leaf napkin rings feature delicate pale pink flowers nestled next to the bright red wool balls. The leaves are made with a double layer of wool felt in two colours for extra depth and dimension, while the hessian ribbon gives the stems a rustic texture.

See instructions on page 66

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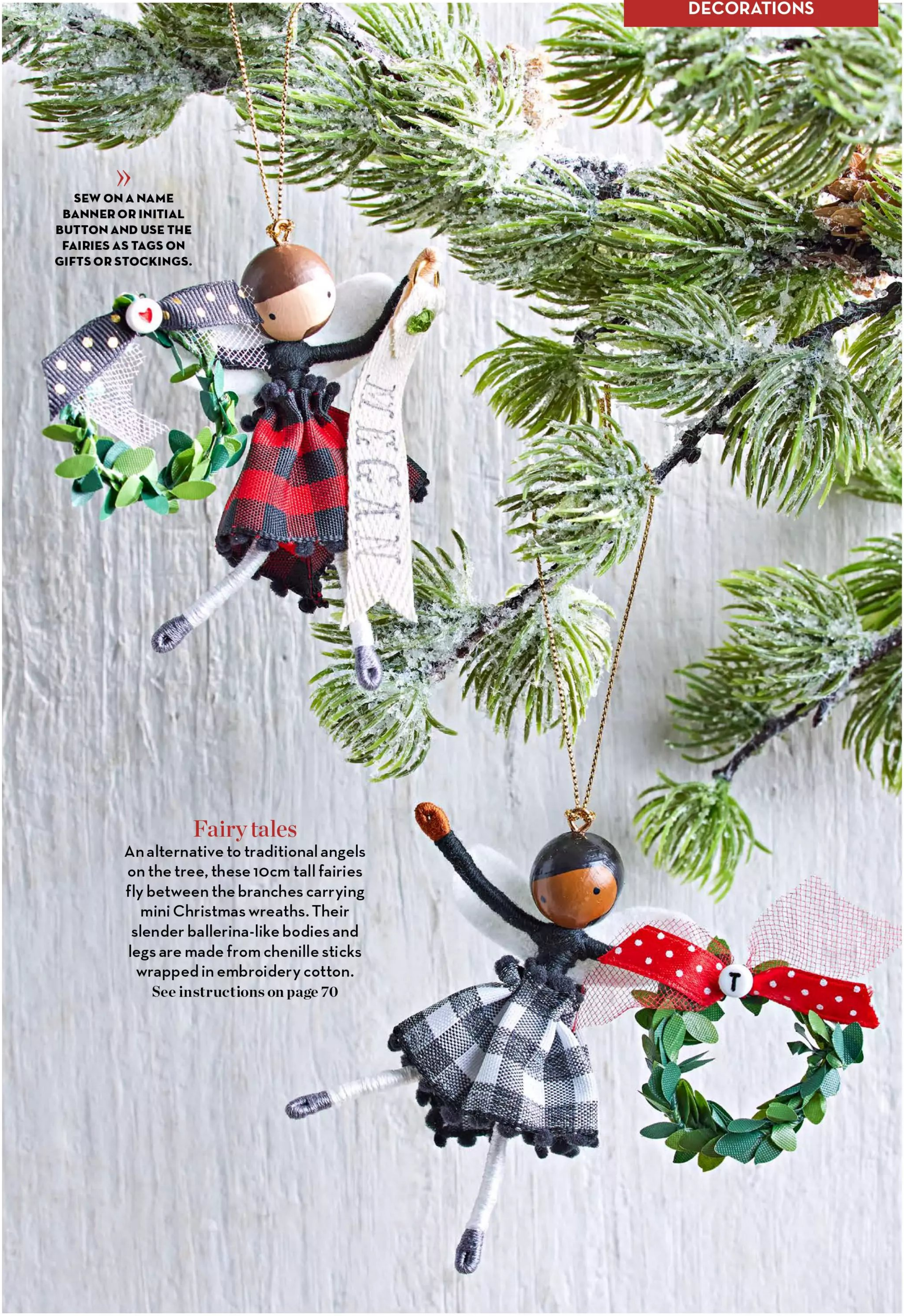
MAKE THE HOLLY BUNDLES WITHOUT THE WOODEN RINGS FOR A FESTIVE GIFT TOPPER.



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SEW ON A NAME BANNER OR INITIAL BUTTON AND USE THE FAIRIES AS TAGS ON GIFTS OR STOCKINGS.

Fairy tales

An alternative to traditional angels on the tree, these 10cm tall fairies fly between the branches carrying mini Christmas wreaths. Their slender ballerina-like bodies and legs are made from chenille sticks wrapped in embroidery cotton. **See instructions on page 70**

Napkin ring design Alicia Deakins; fairy design Cathy Purdy

SNOWMAN ORNAMENTS

Gather your supplies (for one snowman)

Two 2.5cm wooden ladybug shapes or semi-spheres (for shoes)
Drill and drill bits
Wood, craft and fabric glue
Bamboo skewers
2.5cm wooden ball (for the head)
3cm wooden ball with one flat side (for the body)
Acrylic paint in white, orange, black, light yellow, pink, metallic gold and desired colours for legs and hat
Small paintbrushes
Needle-nose pliers
Black fine-tip permanent marker
Clear matt acrylic spray finish
2.5cm-diameter wooden disc (for the hat brim)
2cm wooden spool (for the hat crown)
10cm sled Christmas decoration
Glitter
Mica flakes
Cream chenille sticks
Four 6mm pom-poms in ecru
3.5cm mini Christmas tree
2.5cm x 15cm wool fabric strip (scarf)

ASSEMBLE THE BODY

STEP 1 Using a drill bit slightly wider than a bamboo skewer, drill a hole into the narrow rounded portion of each shoe. Using wood glue, attach the end of a 4.5cm length of bamboo skewer to each shoe hole to make legs. Set aside to dry.

STEP 2 For the head, drill a hole in the 2.5cm wooden ball. Dab wood glue onto one end of a bamboo skewer. Push the glued end into the hole. Set aside to dry.

STEP 3 For the body, drill a hole into the flat edge of the 3cm wooden ball. Paint body white. Set aside to dry. Drill two holes for legs into body, about 6mm up from the flat edge and 6mm apart.

STEP 4 Paint legs the desired colour, then paint shoes white. Set aside to dry. Dab wood glue on the ends of the legs. Insert into the body. Set aside to dry.

STEP 5 Drill a hole into the top of the body for the neck. Trim the bamboo skewer attached to the head to 2cm. Dab glue on the skewer end and insert it into the top of the body, leaving about 12mm of skewer exposed between the body and head. Set aside to dry.

PAINT THE SNOWMAN

STEP 1 Drill a hole in the centre of the face. Using needle-nose pliers, cut off a 12mm length of the pointed end of a bamboo skewer to make a carrot nose. Dab wood glue on blunt end of nose and insert into the head. Paint the face and neck white. Set aside to dry.

STEP 2 Paint the nose orange. Draw eyes and mouth using black fine-tip marker. Fill in eyes with black paint. Set aside to dry. Paint light yellow highlights on eyes. Add pink circles for cheeks.

STEP 3 Add metallic gold stripes to the legs. Set aside to dry. Spray the snowman with matt clear acrylic spray. Set aside to dry.

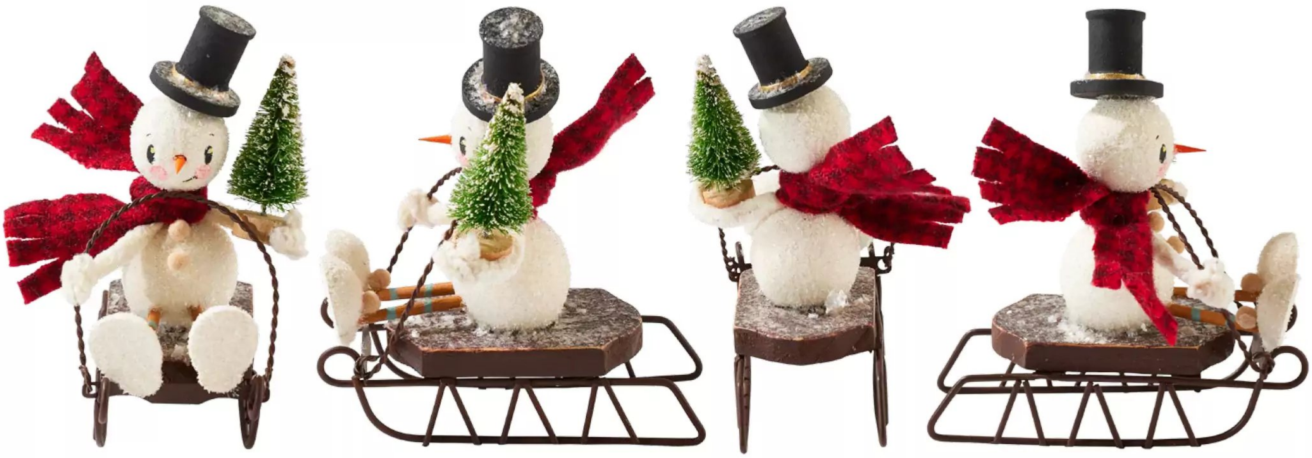
FINISH THE ORNAMENT

STEP 1 For the hat, paint the disc and spool the desired colour. Set aside to dry. Paint one edge of spool with metallic gold paint for the hat band. Using wood glue, attach the hat crown to the hat brim. Set aside to dry. Drill a hole in the centre of hat brim and the centre top of the head. Dab wood glue on end of a bamboo skewer and insert into bottom of hat brim. Set aside to dry. Cut the bamboo skewer to about 6mm. Dab wood glue in the hole in the snowman head and insert hat skewer.

STEP 2 Drill a hole through the centre of the sled about halfway along its seat. Dab wood glue on the end of a bamboo skewer. Insert into hole in the flat portion of the body. Trim bamboo skewer to 12mm. Add wood glue to the hole in the sled and spread a little glue around the hole. Insert snowman skewer into the hole. Set aside to dry.

STEP 3 Working in small sections and avoiding the eyes, nose and mouth, brush craft glue on the head. Sprinkle glitter onto the wet glue. Use a pointed skewer tip to clear any glitter from the mouth and eyes. Continue gluing and sprinkling glitter on the body and shoes. Set aside to dry. Brush craft glue on the tops of the hat, brim and sled. Dust with mica flakes. Set aside to dry.

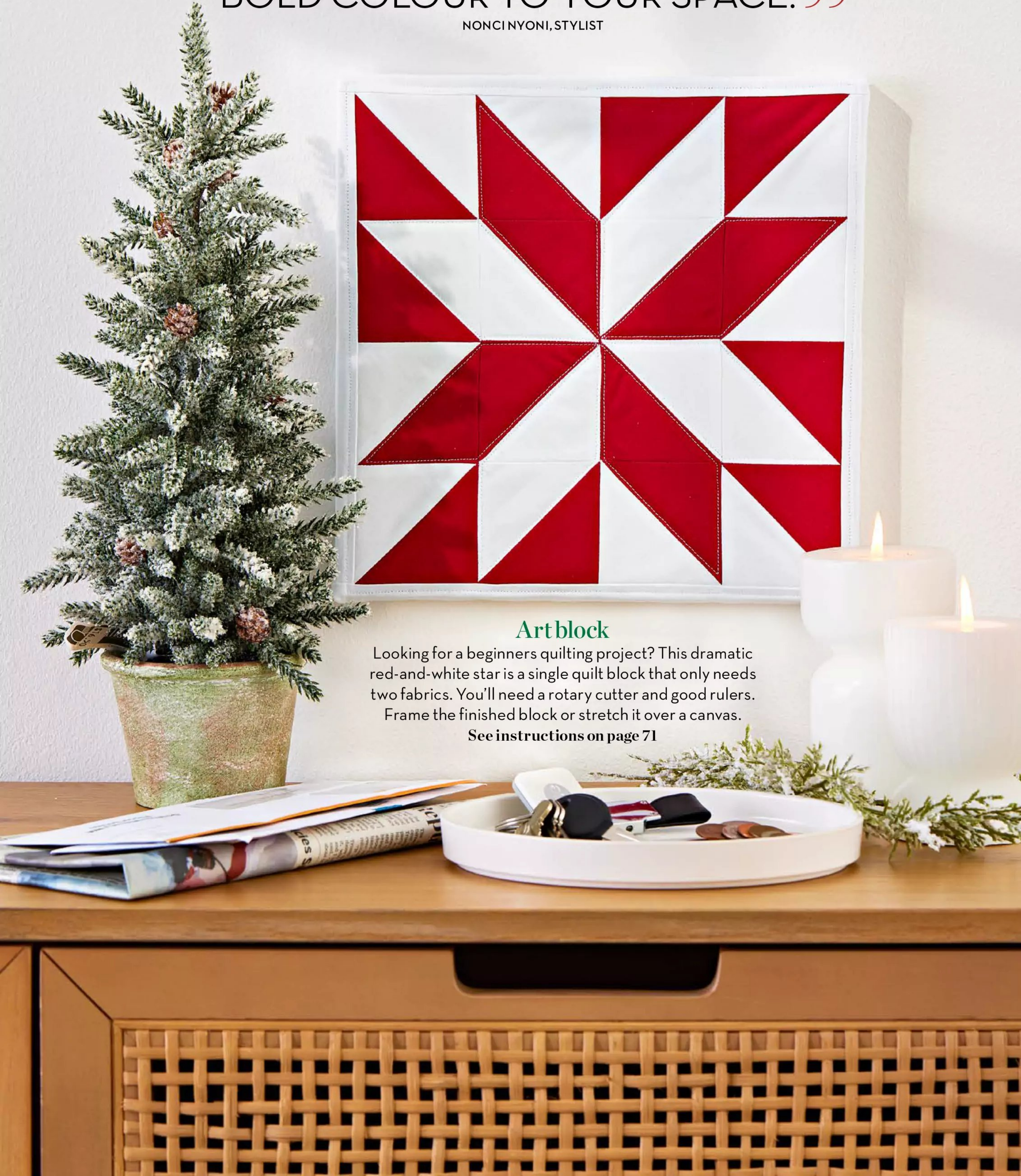
STEP 4 Fold a 15cm length of cream chenille stick in half and place across the neck with the fold under the chin. Dab fabric glue on front and back of neck. Criss-cross the chenille stick behind the neck to make arms. Using fabric glue, attach two pom-poms to the body's front for buttons and one to each shoe. Fold arms forward. Wrap end of one arm around sled handle to make a hand and glue. Wrap other arm around Christmas tree and glue. Tie the wool strip around the snowman's neck for a scarf.



Snowmen design Melissa Belanger; quilted panel design Shannon Mansfield

> “THINK BEYOND DECORATIONS AND HANG UP UNIQUE WALL ART. THIS GEOMETRIC FABRIC PANEL ADDS BOLD COLOUR TO YOUR SPACE.”

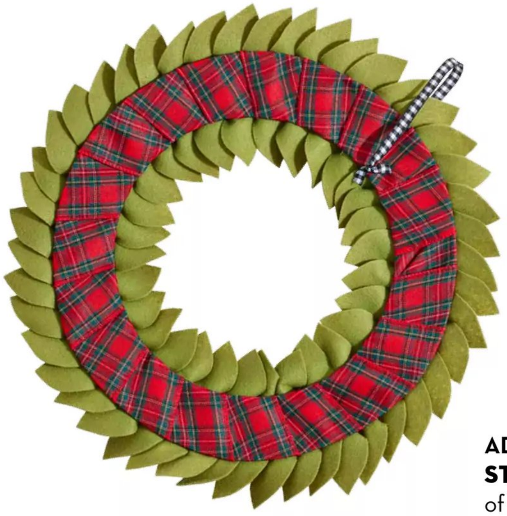
NONCI NYONI, STYLIST



Art block

Looking for a beginners quilting project? This dramatic red-and-white star is a single quilt block that only needs two fabrics. You’ll need a rotary cutter and good rulers. Frame the finished block or stretch it over a canvas.

See instructions on page 71



FELT WREATH

Gather your supplies

Eight A4 felt sheets in dark green
Hot-glue gun and glue sticks
35cm-diameter wire or foam wreath form
14mm wide ribbon
14mm red wooden beads
20cm length of 10mm-wide ribbon

CUT OUT THE LEAVES

STEP 1 Trace leaf template below onto white paper and cut out. Trace 140 leaves onto green felt and cut out.

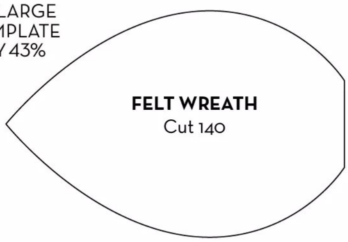
STEP 2 Apply a line of hot glue along the bottom of a leaf. Pinch together and hold until the glue sets. Repeat with each leaf.

ADD THE MIDDLE LEAF ROWS

STEP 1 Wrap the wreath form with the wide ribbon, overlapping the ribbon to completely cover the wreath. Use hot glue to secure the ribbon ends.

STEP 2 Place a dab of hot glue on pinched area on back of a leaf and stick the leaf to the middle of the wreath. Repeat to glue a second leaf next to the first leaf, overlapping at the widest portion of the leaves. Add a third leaf below the first leaf so the top of the third leaf covers the pinched part of the first leaf. Continue adding leaves around the middle of the wreath form, covering the pinched portions of the leaves with the leaves below them.

ENLARGE TEMPLATE BY 43%



> **WRAP THE WREATH FORM WITH RIBBON - THIS MAKES A BASE FOR GLUING THE LEAVES AND CREATES A FINISHED BACK. TO SAVE TIME WHEN CUTTING THE LEAVES, USE A DIE-CUTTING TOOL, SUCH AS A CRICUT MACHINE.**

ADD INNER AND OUTER LEAVES

STEP 1 Add leaves to the inner part of the wreath form by tucking the pinched area of each leaf under the leaves in the middle rows. Repeat to glue leaves in a row around the outside of the wreath form.

FINISH THE WREATH

STEP 1 Hot-glue a red bead to the inside of a leaf. Continue adding beads to leaves, evenly spacing the beads around the wreath or grouping them together as desired.

STEP 2 Tie narrow ribbon around the wreath form, tucking the ribbon under the leaves for a hanging loop.

HOLLY NAPKIN RINGS

Gather your supplies (for one napkin ring)

Wool felt in dark green, light green, dark pink and light pink
Mod Podge
Seven 18- to 20-gauge florist wire stems
Hot-glue gun and glue sticks
Three red 1cm felted wool balls
Florist tape
40mm wooden ring
12mm-wide hessian ribbon

Trace patterns (below right) onto white paper and cut out.

MAKE THE HOLLY LEAVES

STEP 1 Cut three 5cm x 7cm rectangles from dark green felt and three from light green felt. Using a thin layer of Mod Podge, attach dark green and light green rectangles together in pairs. Set aside to dry. Trace a leaf pattern onto each layered felt rectangle and cut out.

STEP 2 With the light green layer at the back, apply a dab of hot glue to the bottom tip of a leaf and pinch the glued tip around a florist wire stem. Repeat with remaining leaves.

MAKE THE HOLLY BERRIES

STEP 1 Using the sharp point of a pair of scissors, poke a small hole into a red felted wool ball. Add a drop of hot glue to the end of a florist wire stem and gently push the ball onto the stem. Repeat with remaining felted wool balls and stems.

MAKE THE FLOWER

STEP 1 Trace the flower centre onto dark pink felt and cut out. Trace five flower petals onto light pink felt and cut out.

STEP 2 Apply a thin line of hot glue across one long edge of the flower centre. Fold lengthways in half as shown by the dotted line on the pattern. Press long edges together. Set aside to dry.

STEP 3 Cut seven small, evenly spaced notches along the flower-centre fold, being careful not to cut through the glued edge. Starting at one short end, roll up the flower centre, securing it with hot glue as you roll. Glue the end to secure.

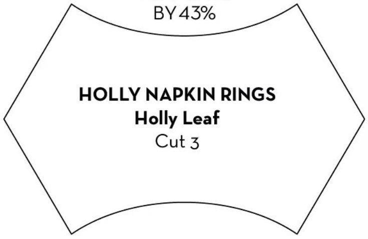
STEP 4 Use a small dot of hot glue to attach each petal to the flower centre, overlapping the petals as you work around the flower centre. Apply a drop of hot glue to a florist wire stem and press a flower onto it. Attach a scrap of dark green felt around the flower base, if desired.

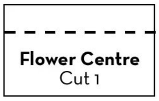
FINISH THE NAPKIN RING

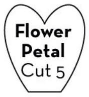
STEP 1 Gather the three holly leaf stems, three holly berry stems, and the flower stem in a bundle. Cut wire stems to 7cm long. Wrap florist tape around the stem ends.

STEP 2 Hold the wooden ring with the bottom near the taped portion of the florist stems. Wrap and hot-glue the hessian ribbon around the taped stems and the ring.

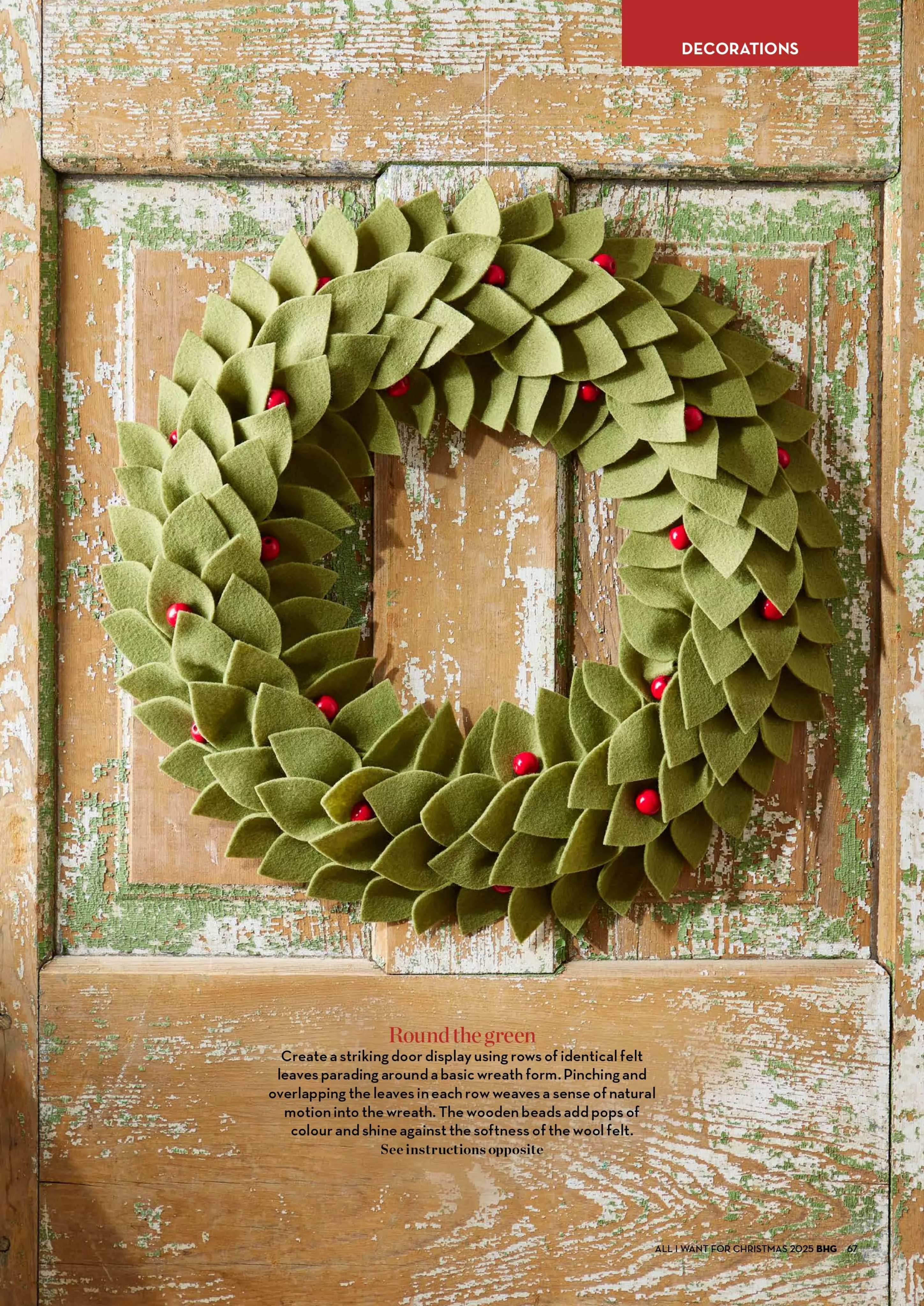
ENLARGE TEMPLATE BY 43%







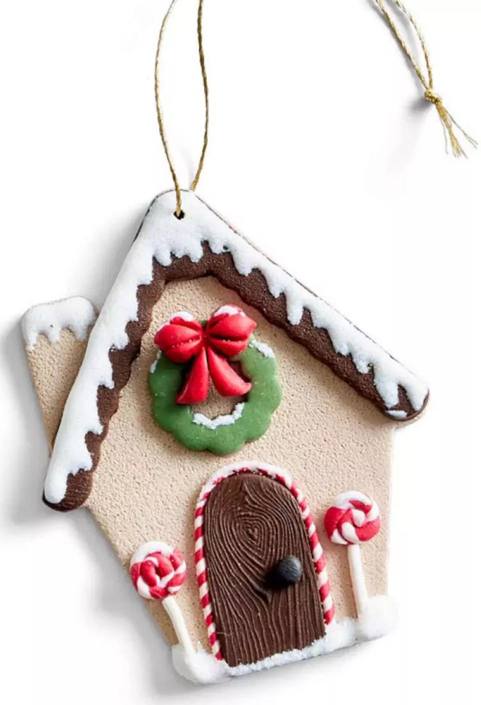
Wreath design Leslie Huffman



Round the green

Create a striking door display using rows of identical felt leaves parading around a basic wreath form. Pinching and overlapping the leaves in each row weaves a sense of natural motion into the wreath. The wooden beads add pops of colour and shine against the softness of the wool felt.

See instructions opposite



GINGERBREAD HOUSE ORNAMENTS

Gather your supplies

Oven-bake polymer clay (such as Sculpey brand) in tan (house), brown (roof and door), black (doorknob), dark green (wreath), red or pink (bow and lollipops/ candy canes) and white (lollipops/ candy canes)
Clay roller
Cornflour
Coarse sandpaper
Small soft-bristled paintbrush
Toothpicks
Craft knife
Fine flat blade such as a polymer clay tissue blade or razor blade
Wood-grain texture mat (optional)
Small baking sheet
Baking paper
Aluminium foil
Nail file or rotary tool with felt polishing tip
Liquid polymer clay in white
Glitter
Fine gold cord, for hanging

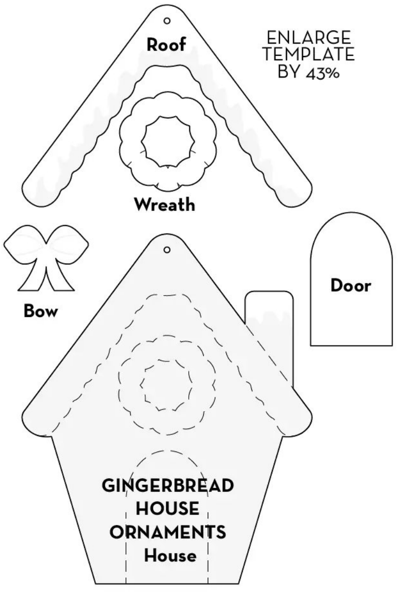
STEP 1 Trace the patterns (right) onto white paper, then cut out.
STEP 2 Knead each clay colour until soft and pliable. Tear off pieces of tan, brown and green clay and roll each piece to 3mm thick and slightly larger than the corresponding pattern piece.

MAKE THE HOUSE AND ROOF

STEP 1 Brush a thin layer of cornflour over the surface of the tan clay. Put sandpaper coarse-side down on the clay. Using light to medium pressure, roll over the sandpaper with the clay roller. Remove sandpaper. Gently brush off excess cornflour using a soft-bristled brush. Using a toothpick, trace the house pattern onto the clay. Cut out using a razor blade.
STEP 2 Repeat to add sandpaper texture to brown clay. Trace roof pattern onto clay and cut out. Using blade to prevent stretching, gently scrape roof shape off the work surface. Smooth any rough edges. Lay roof on house. Lightly press the pieces together.

ADD THE DOOR AND WREATH

STEP 1 Lay a wood-grain texture mat, if using, on rolled brown clay and press down gently, or drag a toothpick across the rolled clay to create wood-grain lines. Trace door pattern onto clay and cut out. Gently scrape door shape off the work surface with a blade. Smooth any rough edges. Place door on house. Lightly press pieces together.
STEP 2 Tear off a tiny piece of black clay and roll it into a ball for a doorknob. Press the doorknob onto the door, flattening it slightly.
STEP 3 Trace wreath pattern onto dark green clay and cut out. Remove wreath shape from work surface with the blade. Lightly press wreath onto house above the door.
STEP 4 Trace bow pattern onto red or pink clay and cut out. Remove bow from work surface using the blade. Lightly press bow onto wreath.



ENLARGE TEMPLATE BY 43%

ADD DETAILS

Lollipop house:
STEP 1 Tear off pieces of red and white clay. Roll each colour into a narrow log. Twist the logs together and roll. Arrange the red-and-white log around the edge of the door and trim ends flush with the door bottom.
STEP 2 Tightly roll pieces of the red-and-white log into two 6mm-diameter spirals for the lollipops. Roll a small piece of white clay into a narrow log. Cut the log into two 1.5cm-long pieces for the lollipop sticks. Place the sticks on either side of the door and add the lollipops on top. Gently press the pieces onto the house. Use a toothpick to make a small hole at the top of the ornament.
Candy cane house:
STEP 1 Tear off pieces of pink and white clay. Roll each colour into a narrow log. Twist the logs together and roll. Bend one end into a candy cane shape and place it on one side of the door. Trim the end flush with the house bottom.
STEP 2 Shape the remainder of the log into a second candy cane and place it on the other side of the door, trimming the end flush. Use a toothpick to make a small hole at the top of the ornament.

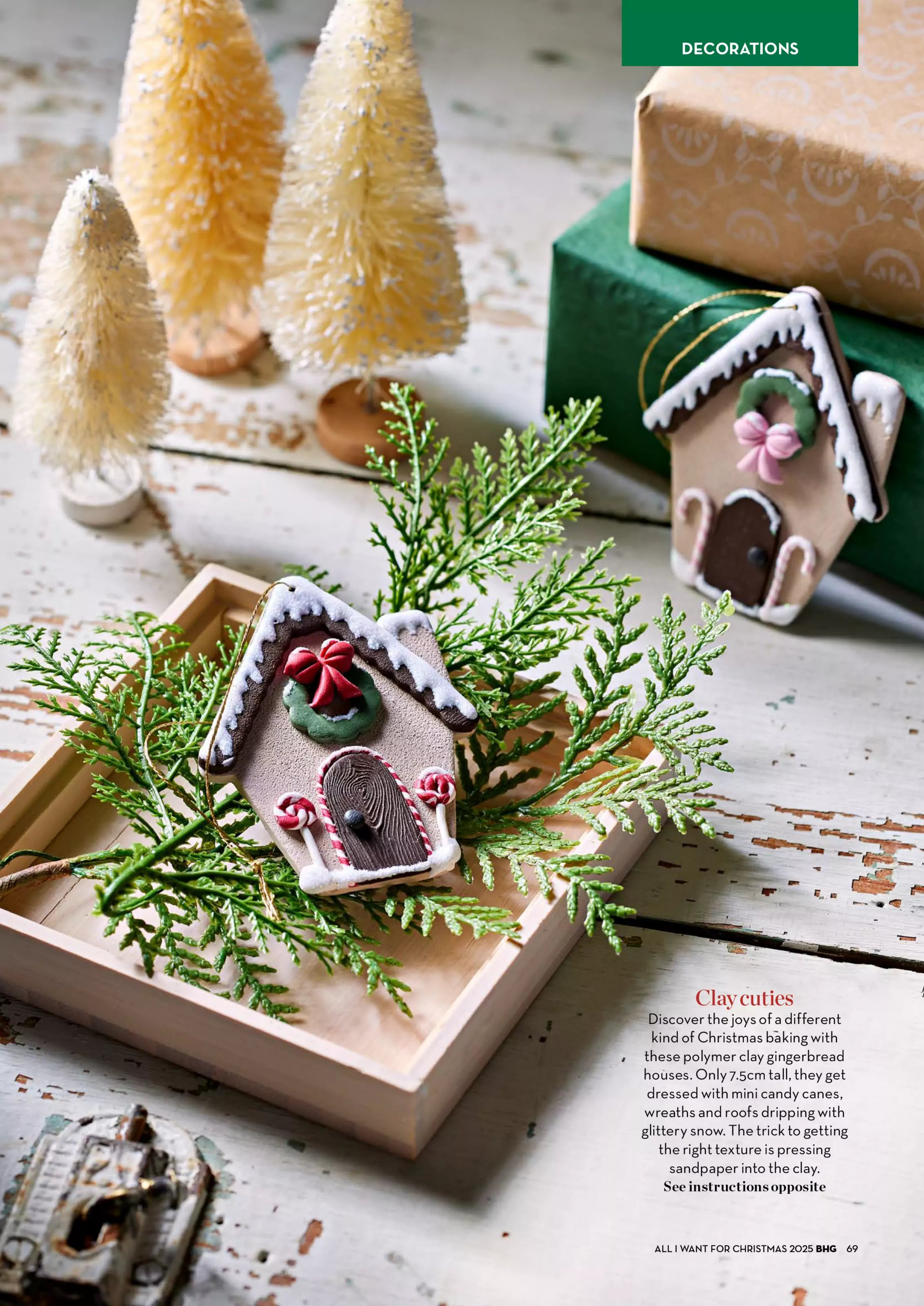
BAKE THE ORNAMENT

STEP 1 Line a baking tray with baking paper. Place the house on the paper. Arrange a sheet of aluminium foil into a tent over the ornament to prevent browning. Bake according to clay manufacturer's instructions. Set aside to cool completely.
STEP 2 Smooth the cut edges of the ornament using a nail file or a rotary tool fitted with a felt polishing tip.

ADD SNOW

STEP 1 Squeeze white liquid polymer clay onto the roof, chimney, top of door, and base of house. Add to top of the bow and inside of wreath, if desired. For more precise placement, use a toothpick and dip it into the liquid clay.
STEP 2 Sprinkle glitter onto the wet clay and shake off excess. Place house on baking sheet lined with baking paper and tent with foil. Bake according to liquid clay manufacturer's instructions. Set aside to cool completely.
STEP 3 Thread golden cord through the hole and knot ends for a hanging loop.

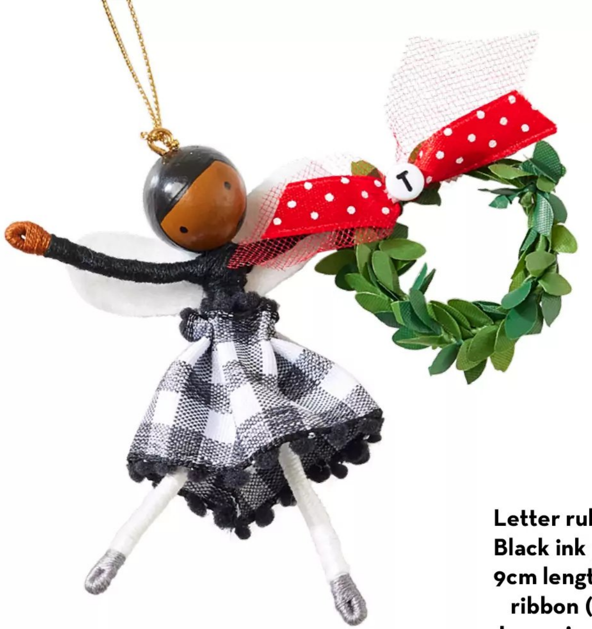
Gingerbread house ornaments design Tammy Mundy



Clay cuties

Discover the joys of a different kind of Christmas baking with these polymer clay gingerbread houses. Only 7.5cm tall, they get dressed with mini candy canes, wreaths and roofs dripping with glittery snow. The trick to getting the right texture is pressing sandpaper into the clay.

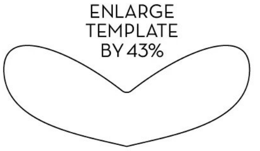
See instructions opposite



FAIRY ORNAMENTS

Gather your supplies

2cm-diameter wooden ball
Drill and drill bits
Fine-grit sandpaper
Acrylic paint in desired skin and hair colours
Small paintbrushes
Black paint marker
Clear acrylic spray finish
26cm length of white chenille stick
Embroidery thread in grey, white, black and desired skin colour
28cm length of black chenille stick
15cm length of 4cm-wide black-and-white buffalo check ribbon with any wire removed
Black sewing thread
Sewing needle
Seam sealer
Fabric glue and wood glue
White felt
Small screw eye
Hammer
Needle-nose pliers
23cm length of fine gold cord, for hanging
20cm length of mini wired garland
7.5cm length of 1cm-wide ribbon
3.5cm x 10cm piece of tulle
4cm length of florist wire
10mm bead with letter or heart
Letter rubber stamps (optional)
Black ink pad (optional)
9cm length of 12mm cream twill ribbon (optional)
Jump ring (optional)
Hot-glue gun and glue sticks (optional)
Acrylic gem (optional)



FAIRY ORNAMENTS WINGS

PAINT THE HEAD

STEP 1 Drill 3mm-diameter hole slightly less than halfway into the wooden ball. Sand the bead. With drilled hole at the bottom of head, paint head with two coats each of skin colour and hair colour, leaving to dry after each coat.

STEP 2 Dot eyes with paint marker and set aside to dry. Spray head with clear acrylic finish. Set aside to dry.

WRAP THE SHOES AND LEGS

STEP 1 Fold white chenille stick in half, then fold each half so each end measures 5.5cm long and the shape resembles a W (see photo 1).

STEP 2 To make a shoe, wrap grey thread around chenille stick, starting about 1cm above one fold (V point), leaving a 10cm tail. Continue wrapping down and around the V point to 1cm above the fold (photo 2). Pinch the V tightly closed, then wrap the thread four times around both parts of the V to hold them together. Knot the thread and trim, leaving the tail. Repeat to make a second shoe at the other bottom fold.

STEP 3 To make the legs, wrap white thread around the top of a shoe, leaving a 15cm tail. Continue tightly wrapping thread around the two parts of the V, capturing the tail inside the wraps (photo 3) until you reach the point of the centre of inverted V; about 7.5cm of the tail should remain loose. Continue down the other portion of the inverted V, using widely spaced wraps until you reach the shoe. Wrap tightly around the top of the shoe, then tightly wrap back up to the inverted V point, capturing the shoe thread tail inside the white wraps. Cut white thread, leaving about a 7.5cm tail.

MAKE THE TORSO

STEP 1 Fold black chenille stick in half, then unfold. Wrap white thread around the centre 2.5cm of the pipe cleaner. Trim the thread, leaving a short tail (don't knot). Refold pipe cleaner in half.

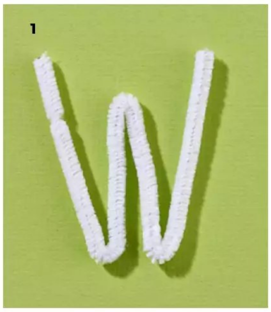
STEP 2 Slide the wrapped black chenille stick between the exposed chenille stick ends of the legs. Pinch together to connect torso and legs. Hold the wrapped section and bend the ends of the black chenille stick each at a 90-degree angle to make the arms. Twist arms around the centre section once. Wrap loose thread ends, except for one tail, around the centre. Tightly wrap black thread around the centre section. Leave a 10mm section unwrapped for the neck and trim excess thread.

MAKE THE HANDS AND ARMS

STEP 1 Slightly trim both arms so they are the same length. Fold each arm in half, then unfold. Leaving a 5cm tail, wrap desired skin-tone thread around the centre 2cm of each arm. Refold each arm in half. Wrap black thread three times tightly around each arm at the wrist, pinching the fold closed to form a hand. Knot thread using the tail. Trim thread, leaving a 6mm tail.

STEP 2 Using black thread and starting at a wrist, tightly wrap thread up arm and around the torso, capturing tail in wraps. Wrap to the other hand and back toward torso.

STEP 3 Wrap black thread around one shoulder, then the other. Wrap torso,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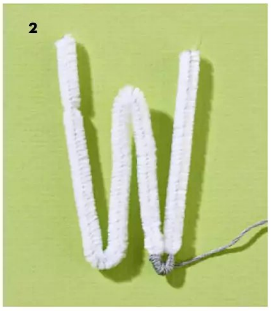
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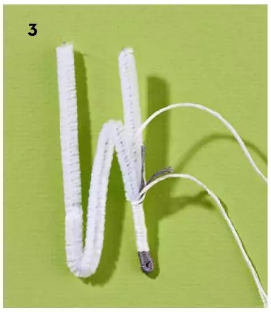
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SCAN ME
To download printable patterns at full size, scan QR code.

working down to the legs. Knot using the other loose end and trim. Set aside.

MAKE THE SKIRT

STEP 1 Fold the buffalo check ribbon crossways in half with right sides together. Trim ends at a 45-degree angle. Sew ends together using black thread and a 6mm seam allowance. Apply seam sealer to raw ribbon edges. Turn right side out. Using a running stitch and leaving long tails, stitch around the smaller hole. Place skirt on fairy. Pull threads to gather skirt around fairy's waist. Tie off and use fabric glue to secure.

FINISH THE FIGURE

STEP 1 Trace wings pattern (top left) onto white paper and cut out. Trace wings onto white felt. Apply fabric glue to centre of wings and press wings onto back of fairy. Set aside to dry.

STEP 2 Using a hammer, tap screw eye into the top of the head to start a hole. Using needle-nose pliers, twist the screw into head.

STEP 3 Add wood glue to hole in bottom of head and press head onto neck. Set aside to dry.

STEP 4 For a hanging loop, thread cord through the screw eye and knot. Gently bend and position arms and legs as desired.

ASSEMBLE THE WREATH

STEP 1 Shape the mini wired garland into a 4cm circle for a wreath. Use needle-nose pliers to wrap the wire ends around the wreath.

STEP 2 Layer 1cm-wide ribbon and tulle on wreath and wrap florist wire around the centres, leaving 5cm wire ends. Push the wire ends through the hole in one fairy hand and twist to secure. Trim wire and ribbon ends. Glue bead with letter or heart over wire securing ribbon. Set aside to dry.

STEP 3 If desired, use rubber stamps and black ink to stamp a name or word onto cream twill ribbon. Trim one ribbon end into a point and the other into a V. Referring to photo, thread pointed end through a jump ring. Hot-glue onto ribbon. Hot-glue gem onto ribbon tab. Set aside to dry. Thread jump ring through hole in fairy's hand and use needle-nose pliers to close the ring.

QUILTED STAR BLOCK

Lengths and cutting instructions are based on 112 cm-wide fabric (including selvedges) unless otherwise noted.

Gather your supplies

25cm of solid white fabric
15cm of solid red fabric
45cm of batting
45cm of backing fabric
Matching sewing thread
28cm square wooden frame or 28cm square stretched and primed art canvas
Staple gun and staples
Saw-toothed picture hanger

Measurements include ¼-inch (6mm) seam allowances. Sew with right sides together unless otherwise stated.

CUT FABRICS

From solid white fabric, cut:
Eight 3⅜-inch squares, cutting each in half diagonally to make a total of 16 triangles
Two 3½ x 12½-inch border strips
Two 3½ x 17-inch border strips
From solid red fabric, cut: Eight 3⅜-inch squares, cutting each in half to make a total of 16 triangles
From batting, cut: 28cm square
From backing fabric, cut: 30cm square

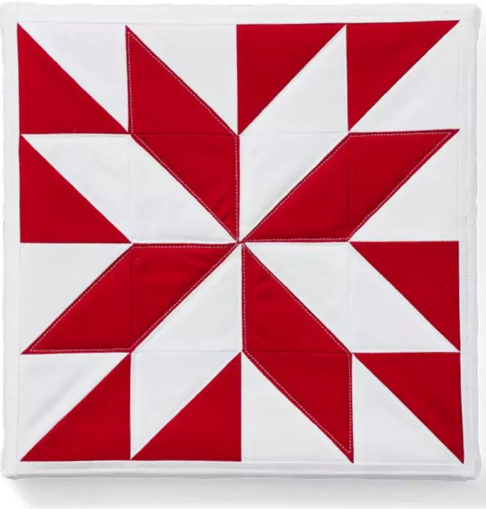
MAKE THE TRIANGLE-SQUARES

STEP 1 Sew together one solid white triangle and one solid red triangle to make a red-and-white triangle-square (**Diagram 1**, right). Press the seam allowance toward the red triangle. The pieced triangle-square should measure 3 inches square, including the seam allowances. Repeat to make a total of 16 red-and-white triangle-squares.

ASSEMBLE STAR BLOCK

STEP 1 Lay out the triangle-squares in four horizontal rows (**Diagram 2**). Sew together the triangle-squares in each row. Press the seam allowances in one direction, alternating the direction with each row. Sew together the rows to make a star block. Press the seam allowances in one direction.

STEP 2 Sew short border strips to the top and bottom of star block. Add long border strips to remaining edges of star block. Press all seam allowances toward the borders.



FINISH THE STAR BLOCK

STEP 1 Layer the star block, batting and backing, then baste. Quilt as desired. Wrap finished block around the wooden frame, turning under the raw edges. Using a staple gun, staple the block edges to the back of the frame. Add a saw-toothed picture hanger to the back of the frame. ★

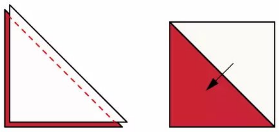


DIAGRAM 1

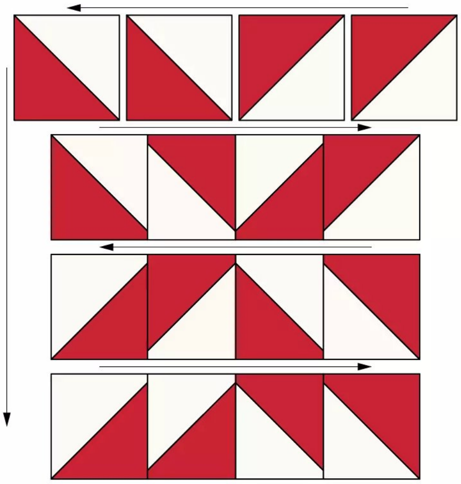


DIAGRAM 2

Roast and carve your way to a show-stopping centrepiece!

The MAIN *event*

ROAST PORK WITH CRACKLING AND BALSAMIC PEARS
Recipe on page 78

VEGAN ROAST AND GRAVY

Recipe on page 80

TRADITIONAL ROAST TURKEY

Preparation time 15 mins plus 15 mins resting
Cooking time 2 hours 40 mins
Serves 8

4.8kg whole turkey
1 quantity turkey stuffing (see recipes below)
75g butter, melted
Sea-salt flakes and freshly ground black pepper, to season
¼ cup thyme leaves
1.5 litres salt-reduced chicken stock, approximately
⅓ cup plain flour

STEP 1 Preheat oven to 180°C/160°C fan-forced. Discard neck from turkey, if attached. Fill cavities with your chosen stuffing. Tie legs together with kitchen string and tuck wings under turkey. Place on a greased rack in a large flameproof roasting pan.

STEP 2 Combine butter and thyme in a medium bowl. Brush half the butter mixture all over the turkey and sprinkle with salt. Pour 2 cups of the stock into the dish. Cover dish tightly with two layers of greased foil.

STEP 3 Roast turkey for 1 hour 20 minutes. Remove foil and brush turkey with remaining butter mixture. Roast, covered with foil, for 1 hour. Remove foil and roast for 20 minutes or until browned and cooked through. (Check liquid in base of dish during cooking, as the pan juices need to brown but not burn – you may need to drain excess liquid if it's not colouring, or add extra water or stock if it's drying out too much or burning.) Transfer turkey to a tray or platter. Cover with foil. Rest for 15 minutes before carving.

STEP 4 Meanwhile, pour pan juices from dish into a large jug. Stand for 5 minutes or until fat has risen to the surface. Skim off 2 tablespoons of the fat from the juices and return fat to baking dish. Skim off remaining fat from juices and discard. Top up pan juices in jug with enough of the remaining stock to make 1 litre. Heat baking dish on medium heat. Add flour and cook, stirring, until mixture bubbles and is well browned. Gradually stir in pan juices. Cook, stirring, until mixture boils and thickens. Season. Strain gravy into a heatproof jug.

STEP 5 Carve turkey drumsticks and thighs, then carve the breast. Serve turkey pieces with gravy.

COOK'S TIPS

- To check if turkey is cooked, insert a skewer sideways into the thickest part of the thigh. If juices run clear, it's ready. Alternatively, a meat thermometer placed in the thickest part of the thigh should be 80-85°C.
- Make the stuffing up to a day ahead and keep covered in the fridge. Stuff the turkey just before cooking.
- If you like your stuffing crispy, reserve some and place on a baking tray. Add to the oven in the last 40 minutes of cooking.

Choose a stuffing for your turkey

APPLE AND BACON STUFFING

Heat 100g **butter** in a pan on medium heat. Add 2 chopped medium **brown onions**, 1 chopped **celery** stalk, 3 crushed cloves **garlic**, 1 tablespoon finely chopped **sage** and 250g finely chopped **bacon**. Cook, stirring, for 8 minutes or until onion softens. Combine onion mixture in a bowl with 3 cups fresh **breadcrumbs** and 1 large green **apple**, cut into matchsticks. Season. Makes 3 cups.

GARLIC, MIXED RICE AND CRANBERRY STUFFING

Boil ⅓ cup **wild rice** for 15 minutes. Add 1 cup **brown rice** and boil for a further 25 minutes or until tender. Drain and transfer to a large bowl. In a saucepan on medium heat, cook 6 chopped **green onions** and 2 crushed **cloves** garlic in 100g **butter** until soft. Add to bowl with ¾ cup chopped **dried cranberries** and ½ cup roasted flaked **almonds**. Season. Makes about 3 cups.

HERB AND CHRISTMAS SPICE STUFFING

Heat 100g **butter** in a pan on medium heat. Add 2 chopped **brown onions**, 1 chopped **celery** stalk, 3 crushed cloves **garlic**, ¼ cup chopped **flat-leaf parsley** and 2 teaspoons chopped **rosemary**. Cook, stirring, for 5 minutes. Combine in a large bowl with 3 cups fresh **breadcrumbs** and ¼ teaspoon each ground **nutmeg**, **cardamom** and **sea salt**. Season. Makes 3 cups.

TRADITIONAL ROAST TURKEY

Recipe opposite

GLAZED HAM

Preparation time 20 mins
Cooking time 1 hour 20 mins
Serves 12

8kg whole leg ham on bone (see Cook's Tips)
2 cups water
1 quantity ham glaze (see recipes below – we used orange ginger marmalade and rosemary glaze)
Sprigs of herbs (such as rosemary and bay leaves), to decorate

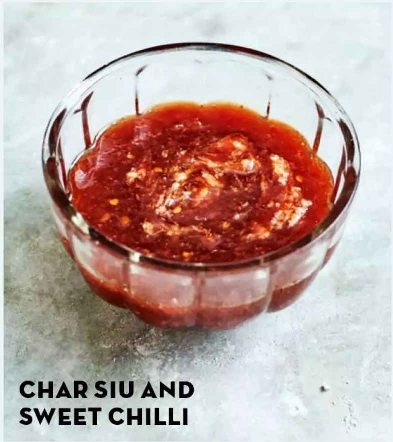
STEP 1 Preheat oven to 180°C/160°C fan-forced. Using a sharp knife, cut through the ham rind about 10cm from shank. Starting at opposite end to shank, run your thumb under the rind to separate it from the fat. Gently peel back and remove the rind completely. Reserve rind to cover the cut surface of ham to keep it moist when storing.
STEP 3 Using a large sharp knife, score across the fat at 3cm intervals, cutting just through the surface of the top fat (don't cut too deeply or the fat will spread apart during cooking). Wrap shank end in foil.
STEP 4 Put the ham on a wire rack in a large roasting pan, then pour 1½ cups of the water into the dish. Brush the ham well with the glaze.
STEP 5 Bake ham for 1 hour 20 minutes, brushing occasionally with the glaze, and adding the remaining water if needed. The ham is done when it's browned all over and sticky (see Cook's Tips).
STEP 6 Serve the ham warm or at room temperature. Carve into slices to serve.

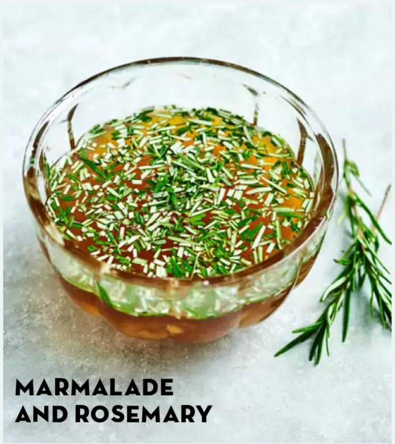
COOK'S TIPS

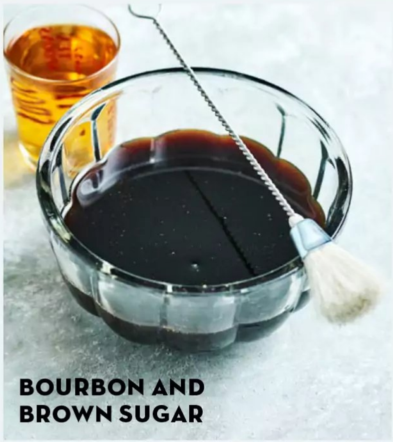
- To make the rind easier to remove, warm the ham in an oven at 150°C/130°C fan-forced for 30 minutes.
- For a smaller leg or half leg of ham, use half the quantity of glaze.
- If the glaze becomes too thick to brush on, reheat it. The glazes below are suitable to microwave in microwave-safe glass or ceramic containers (don't use plastic as the glazes will get very hot).
- Glaze the ham up to a day ahead. Store leftover ham in the fridge wrapped in a ham bag or a cotton or linen tea towel that's been rinsed in water and a little vinegar, then wrung out tightly. Change tea towel daily. If using a ham bag, repeat the vinegar process every 3 days. The ham will keep for up to 1 week.

Glaze it your way with these easy recipes

HONEY MUSTARD







HONEY MUSTARD

Combine ¼ cup each **wholegrain mustard** and **honey**, 1 teaspoon ground **cloves**, ¾ cup **apple cider** and 2 tablespoons **balsamic vinegar** in a small saucepan on medium heat. Bring to the boil. Boil for 5 minutes. Let cool.

CHAR SIU AND SWEET CHILLI

Combine 1 cup **char siu sauce**, ⅓ cup **sweet chilli sauce** and 2 tablespoons finely grated **ginger** in a small bowl.

ORANGE GINGER MARMALADE AND ROSEMARY

Pour 1 cup **ginger beer** into a medium bowl. Add ⅓ cup **brown sugar**, ¼ cup each **ginger marmalade** and **orange or blood orange marmalade** and 2 tablespoons chopped **rosemary**. Stir until well combined.

BOURBON AND BROWN SUGAR

Stir 1 cup **brown sugar**, ¼ cup **bourbon**, ¼ cup water and 1 teaspoon ground **allspice** in a small saucepan on medium heat until combined. Bring to the boil. Boil for 10 minutes or until glaze thickens slightly.

GLAZED HAM
Recipe opposite

ROAST PORK WITH CRACKLING AND BALSAMIC PEARS

Preparation time 30 mins plus overnight standing
Cooking time 1 hour 30 mins
Serves 8

2.6kg pork rack (with 8 rib bones)
¼ cup sea-salt flakes, lightly crushed
¼ cup extra virgin olive oil
6 beurre bosc pears, quartered or halved if smaller
2 tablespoons balsamic glaze
1 cup blanched hazelnuts
100g baby spinach and rocket salad mix
Sea-salt flakes and freshly ground black pepper, to season

STEP 1 Put pork, rind-side up, on a tray lined with paper towel. Pat rind dry with paper towel. Use a small sharp knife to score rind at 1cm intervals. Rub half the salt over the rind, vigorously working it into the score marks.
STEP 2 Refrigerate pork, uncovered, overnight or for up to 24 hours to dry. Let stand at room temperature for 20 minutes before roasting.
STEP 3 Preheat oven to 240°C/220°C fan-forced. Put pork on a chopping board, rind-side up. Using kitchen string, tie around the meat between each bone along the rack. Doing this forms the eye of the meat into a compact shape, so that it cooks evenly and is succulent. Rub pork with half the oil, then rub with remaining salt. Place on a rack on an oven tray, rind-side up. Roast for 30 minutes or until rind blisters. Your oven will smoke but don't worry – you need this intense heat for really great crackling as the rind will not blister after this stage.
STEP 4 Meanwhile, line an oven tray with baking paper. Put pear in a large bowl with the remaining oil and balsamic glaze, then toss until well coated. Season. Arrange pears on the tray.
STEP 5 Reduce oven temperature to 200°C/180°C fan-forced. Cook pears on a separate shelf to the pork for 1 hour or until pears are tender. Roast pork until a meat thermometer reaches 65°C when inserted into the pork's thickest part. Cover pork loosely with foil and set aside for 15 minutes to rest. Strain cooking juices into a jug and skim off fat.
STEP 6 Spread hazelnuts on an oven tray. Roast for 5 minutes or until golden. Transfer to a plate. Set aside to cool. Coarsely chop. Combine in a bowl with salad leaves.
STEP 7 Carve pork into cutlets. Serve with pears, salad and cooking juices.

TURKEY BREAST WITH CRANBERRY AND PISTACHIO STUFFING

Preparation time 20 mins
Cooking time 1 hour
Serves 6

125g baby spinach
⅓ cup dried cranberries, coarsely chopped
⅓ cup unsalted pistachios, coarsely chopped
1 cup fresh breadcrumbs (see Cook's Tips)
Sea-salt flakes and freshly ground black pepper, to season
1kg frozen ready-to-roast turkey breast, thawed
2 tablespoons extra virgin olive oil
6 thyme sprigs
1 cup salt-reduced chicken stock
2 tablespoons brandy

STEP 1 Preheat oven to 180°C/160°C fan-forced. Place spinach in a heatproof bowl. Pour over boiling water. Stand for 1 minute. Refresh under cold water, then drain. Squeeze to remove liquid. Chop. Combine with cranberries, pistachios and breadcrumbs in a bowl. Season.
STEP 2 Place turkey breast on a sheet of baking paper large enough to enclose the turkey. Slice breast in half lengthways, without cutting all the way through, then open to sit flat. Spoon stuffing over one cut-side of breast. Fold the other side over stuffing to enclose. Brush turkey with oil and season. Top with thyme.
STEP 3 Wrap baking paper around turkey and secure with kitchen string. Place turkey on a large oven tray. Roast for 40 minutes.
STEP 4 Remove string. Peel back paper. Brush surface of turkey with some of the cooking juices. Roast, uncovered, for 10 minutes or until golden. Rest turkey, loosely covered, for 10 minutes.
STEP 5 Meanwhile, bring the stock and brandy to the boil in a small saucepan on medium heat. Cook until liquid is reduced by half.
STEP 6 Slice the turkey and serve with the sauce.

COOK'S TIPS

- Breadcrumbs are best made from bread that is slightly stale, about 3 days old. If you only have fresh bread, leave the slices out on the bench for a few hours to dry. Process in a food processor, with or without crusts, until coarse crumbs form.
- For extra flavour, wrap 125g thinly sliced pancetta or prosciutto slices around the turkey before roasting.

TURKEY BREAST WITH CRANBERRY AND PISTACHIO STUFFING

Recipe opposite

> “WANT TO ADD SOME PLANT-BASED MAGIC TO YOUR FEAST? TRY UMAMI-RICH ROAST CAULIFLOWER OR A MEAT-FREE TWIST ON THE CLASSIC TURDUCKEN.”

SARAH MURPHY, SENIOR FOOD EDITOR

VEGAN ROAST AND GRAVY

Preparation time 45 mins
Cooking time 2 hours
Serves 8

⅔ cup water
⅓ cup white quinoa
1 extra-large zucchini, halved lengthways
1 small leek, white part only
1.9kg whole butternut pumpkin, halved lengthways
1 small brown onion, coarsely chopped
2 cloves garlic, peeled
2½ tablespoons extra virgin olive oil
2 tablespoons thyme leaves
3 teaspoons ground linseed
2 tablespoons hot water, extra
¼ cup dried cranberries
⅓ cup hazelnut meal
Sea-salt flakes and freshly ground black pepper, to season
Steamed peas, to serve

VEGAN GRAVY

50g vegan margarine spread
1 small brown onion, finely chopped
2 tablespoons plain flour
2 cups vegetable stock
1 tablespoon tamari

STEP 1 Preheat oven to 200°C/180°C fan-forced. Bring water to the boil in a small saucepan on high heat. Add quinoa and reduce heat to low. Cover and simmer for 15 minutes, until tender. Cool.
STEP 2 Scoop flesh from zucchini using a strong spoon, leaving a 5mm thick shell. Reserve zucchini flesh. Trim leek, if needed, to fit inside zucchini.
STEP 3 Scoop seeds from pumpkin and discard. Scoop flesh from pumpkin to make a cavity large enough to fit zucchini, reserving flesh. Trim zucchini, if needed, to fit inside the pumpkin.
STEP 4 Prick the insides of zucchini and pumpkin with a fork. Using a food processor, process reserved zucchini and pumpkin flesh with onion and garlic until finely chopped.
STEP 5 Heat 2 tablespoons of the oil in a large frying pan on medium heat. Add zucchini mixture, thyme and quinoa. Season. Cook, stirring, for 5 minutes or until tender. Cool.
STEP 6 To make the stuffing, combine ground linseed and extra hot water in a medium bowl. Stand for 10 minutes. Stir in quinoa, cranberries and hazelnut meal.
STEP 7 Press some of the stuffing into the zucchini shell. Press leek into one half of the zucchini. Cover with the other half. Press remaining stuffing into pumpkin. Place stuffed zucchini in one pumpkin half, cover with the other half. Wrap pumpkin with kitchen string to secure. Brush with remaining oil, season. Wrap in foil and put in a roasting pan. Roast for 1 hour 45 minutes. Remove foil and roast, uncovered, for a further 15 minutes or until lightly browned and tender. Stand for 30 minutes.
STEP 8 For the gravy, heat margarine in a medium saucepan on medium heat. Cook onion, stirring, for 5 minutes or until lightly browned. Add flour. Cook, stirring, for 5 minutes or until lightly browned. Gradually stir in stock and tamari. Cook, stirring, for 3 minutes or until thickened. Season.
STEP 9 Thickly slice roast. Serve with gravy and peas.

COOK’S TIP

Buy your leek, zucchini and pumpkin at the same time so you can check if they will fit neatly inside each other.

MISO-ROASTED WHOLE CAULIFLOWER

Preparation time 20 mins
Cooking time 40 mins
Serves 4

1.3kg whole cauliflower
1 cup dry sherry
¼ cup white miso paste
¼ cup maple syrup
2 tablespoons extra virgin olive oil
1 tablespoon finely grated ginger
Sea-salt flakes and freshly ground black pepper, to season
2 cloves garlic, crushed
2 teaspoons sesame seeds
1 green onion, thinly sliced (see Cook’s Tip)

STEP 1 Preheat oven to 200°C/180°C fan-forced. Cut a cross in the base of the cauliflower with a sharp knife. Put cauliflower in a large, heavy-based cast iron casserole or deep ovenproof dish. Pour sherry into base of dish.
STEP 2 Combine miso, maple syrup, oil, ginger and garlic in a small bowl. Season. Spread over cauliflower. Cover dish with a lid or greased foil. Bake for 20 minutes. Remove foil and sprinkle cauliflower with sesame seeds. Bake, uncovered, a further 20 minutes or until tender and lightly browned.
STEP 3 Serve cauliflower topped with green onion.

COOK’S TIP

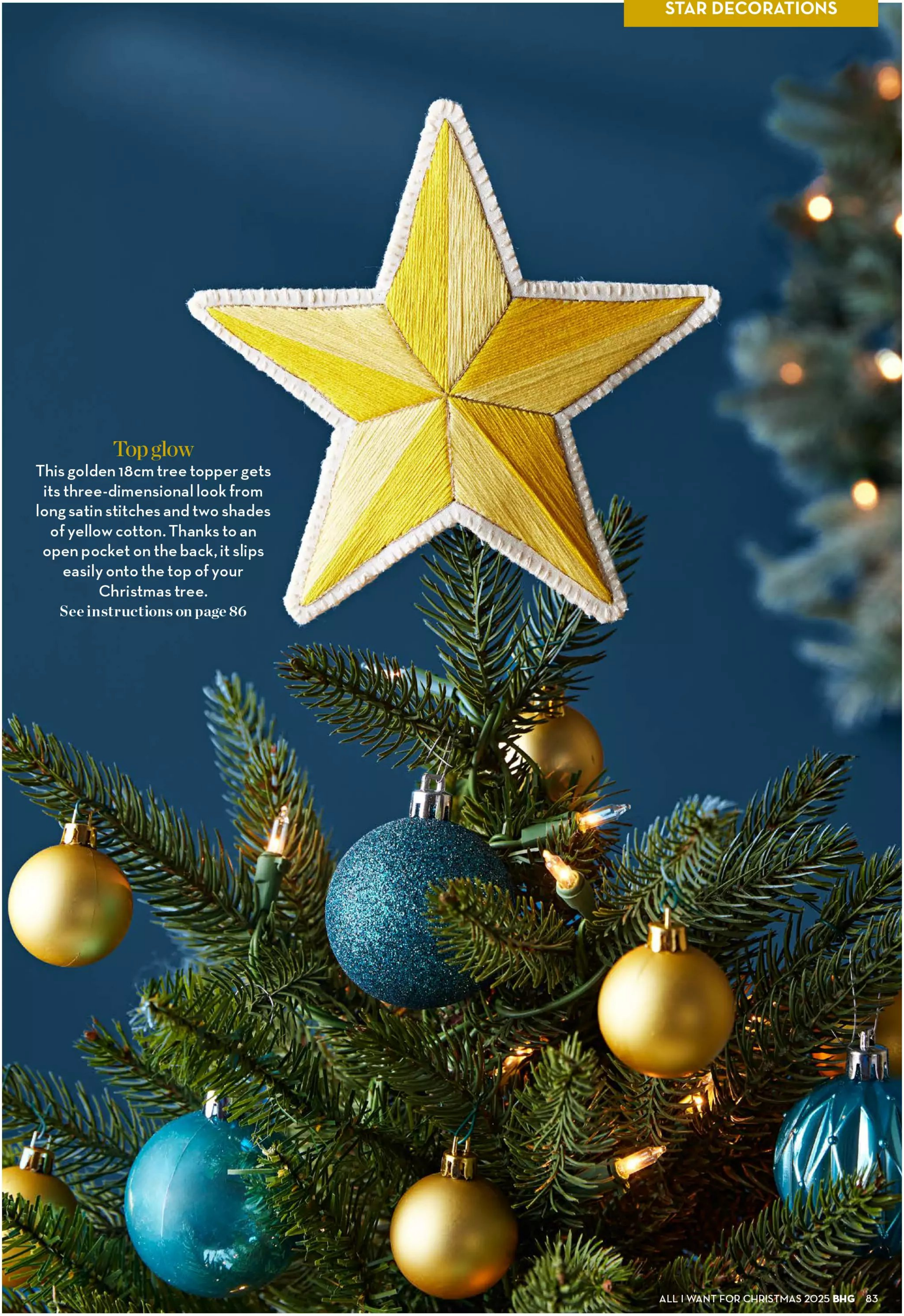
For the green onion curls, soak strips in a bowl of iced water for 30 minutes or until curled, then drain. ★

MISO-ROASTED WHOLE CAULIFLOWER
Recipe opposite

STARS OF WONDER

No need to wish – you will be the shining star of Christmas with these simply sweet decor and gifting ideas.

Make a wish
Crafted from air-dry clay, these 3.5cm and 6.5cm stars add extra sparkle to gifts and Christmas trees. Write names on them with a paint pen, if you like. See instructions on page 86

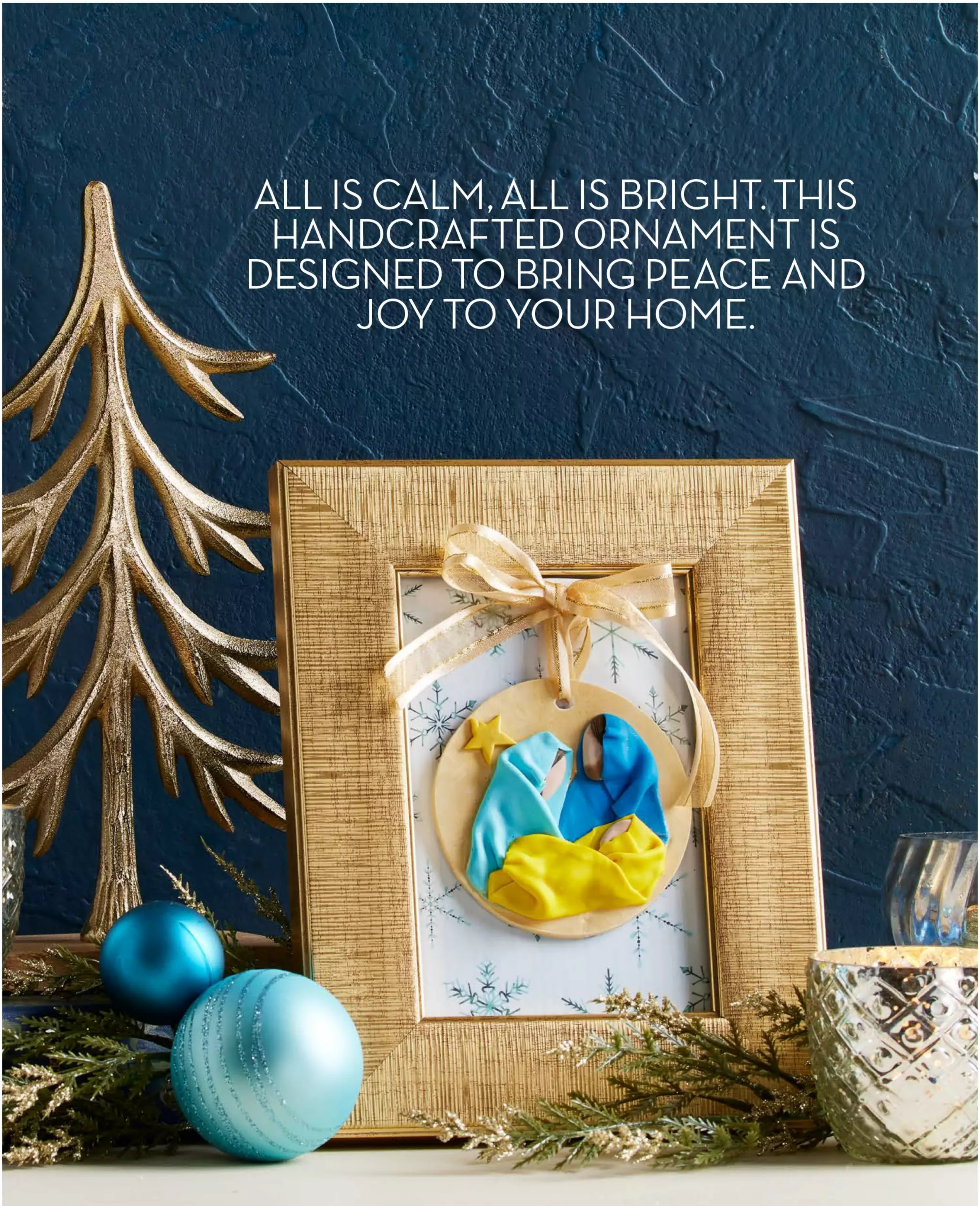


Top glow

This golden 18cm tree topper gets its three-dimensional look from long satin stitches and two shades of yellow cotton. Thanks to an open pocket on the back, it slips easily onto the top of your Christmas tree.

See instructions on page 86

Photography Jacob Fox, Brie Goldman; clay stars design Corryn Ross; tree topper star design Astrid Reichenbach



ALL IS CALM, ALL IS BRIGHT. THIS HANDCRAFTED ORNAMENT IS DESIGNED TO BRING PEACE AND JOY TO YOUR HOME.

Luminous effect

With golden ribbon and metallic gold paint, this polymer clay Nativity ornament radiates both night and day. To make it, fold and drape thin clay rectangles around the clay faces of the Holy Family and add a golden star to light the way.

See instructions on page 86

Nativity ornament design Luisa Pascual; 3D paper stars design Frances Jane Tuscano

Points of light

Named for German kindergarten founder Friedrich Fröbel, Froebel stars are 3D stars made by weaving and folding paper strips. They're traditionally dipped in wax and sprinkled with glitter, but you can take a shortcut by using sparkly paper instead.

See instructions on page 86

CLAY STARS

Gather your supplies

Air-dry clay
Clay roller
Clay cutting tool
Skewer
Acrylic paint in light blue, metallic gold and black
Paintbrushes
Mod Podge satin (optional)
Kitchen string

CUT OUT THE STARS

STEP 1 Following the manufacturer's instructions, prepare a small handful of air-dry clay. Roll clay into a ball. Roll out clay to 6mm thick.

STEP 2 Trace enlarged patterns (see page 145) onto white paper and cut out. Trace the patterns onto the clay. Cut out. Remove excess clay. Smooth edges of clay shapes with moistened fingertips.

STEP 3 Using a skewer, make a hole at the top of each star large enough to thread string. Let clay dry completely.

PAINT AND FINISH THE STARS

STEP 1 Paint the small star light blue and the large star metallic gold. Using the handle tip of a paintbrush, dot eyes on each star using black paint. Paint a mouth on each star using black. If desired, add metallic gold lines below eyes on light blue star and light blue lines below eyes on gold star. Set aside to dry. If using, brush each star with Mod Podge and set aside to dry.

STEP 2 For a hanging loop, thread a short length of string through the hole in each star and tie into a knot.

TREETOP STAR

Gather your supplies

A4 sheet of felt in ivory
25cm square of lightweight muslin
Water-soluble marking pen
25cm square of fusible interfacing
20cm embroidery hoop
Stranded embroidery cotton in light yellow, dark yellow, metallic gold and ivory
Embroidery needle
Ivory sewing thread

PREPARE THE FABRIC

STEP 1 Trace enlarged patterns (see page 145) onto white paper and cut out. Trace pocket onto ivory felt and cut out. Trace star pattern onto muslin using a water-soluble marking pen.

STEP 2 Following manufacturer's instructions, fuse interfacing to the back of the lightweight muslin. Insert fused fabric into an embroidery hoop.

EMBROIDER THE DESIGN

STEP 1 Referring to the embroidery diagram and colour key (see page 145), stitch the design using six strands of cotton.

FINISH THE STAR

STEP 1 Remove fabric from hoop. Cut out the embroidered star about 1cm outside the edges. Trace the embroidered star template onto ivory felt and cut out.

STEP 2 With the narrow pocket edge aligned with the star top, machine-sew the pocket to the centre of the felt star using zigzag stitches along each long edge, leaving the top and bottom pocket edges open. Using ivory cotton, whipstitch together the embroidered star and felt star around all edges.

SILENT NIGHT ORNAMENT

Gather your supplies

Oven-bake polymer clay (such as Sculpey brand) in white, yellow, light blue, dark blue, brown and desired skin colour
Clay roller
7.5cm round biscuit cutter (base)
Bamboo skewer
Craft knife
Metallic gold paint
Paintbrushes
Narrow gold ribbon

CUT OUT THE SHAPES

STEP 1 Knead white clay until soft and pliable. Roll out the clay to 4mm thick. Press the round cookie cutter into the clay and remove excess clay, forming the base. Using a bamboo skewer, poke a hole near the edge for a hanging loop.

STEP 2 Trace enlarged patterns (see page 145) onto white paper and cut out.

STEP 3 Knead a piece of yellow clay and roll it to 2mm thick. Using the patterns and a craft knife, cut out a star and one rectangle.

STEP 4 Knead a piece of light blue clay and roll to 2mm thick. Cut out one rectangle. Repeat with dark blue clay.

STEP 5 Knead pieces of desired skin colour and shape irregular discs for the faces of Mary, Joseph and Baby Jesus.

ASSEMBLE THE ORNAMENT

STEP 1 Referring to photo (see page 84) and starting with Joseph, place the dark blue clay rectangle lengthways on the right side of the base, letting the clay extend over the edge of the disc. Place Joseph's face near the inside top edge of rectangle. Add a small amount of rolled and flattened brown clay for Joseph's hair. Wrap the dark blue rectangle around Joseph's face, allowing the clay cloak to lie loosely for a draped effect. Gently press down the clay.

STEP 2 Repeat with the light blue clay rectangle and Mary's face, positioning them to the left of Joseph and adding rolled and flattened brown clay for Mary's hair. Fold and drape the light blue clay rectangle toward Joseph and gently press down clay.

STEP 3 Add the yellow clay rectangle and Baby Jesus' face near the bottom of the base and over the bottoms of Mary and Joseph. Fold and drape yellow clay toward Mary. Gently press down clay.

STEP 4 Position the yellow clay star on the base slightly above and to the left of Mary. Press gently to base.

FINISH THE ORNAMENT

STEP 1 Bake the ornament according to clay manufacturer's instructions; cool completely.

STEP 2 Paint the base lightly with gold metallic paint and set aside to dry. For a hanging loop, thread a short length of ribbon through the hole in the ornament and tie the ends.

3D PAPER STARS

Gather your supplies

Lightweight craft paper (80gsm) in desired colours, cut into four 2.5cm x 65cm strips (or find precut weaving strips at papercraft stores)
Kitchen string
Needle

NOTE: finished star is 10cm square.

STEP 1 Hold together four paper strips in desired colours and fold in half crossways. Cut off one corner of the strip ends. Separate the strips.

STEP 2 Holding one folded strip, thread both loose ends of the strip through the loop of a second strip. Thread the loop of a third strip over the ends of the second strip. Thread the loop of a fourth strip over the ends of the third strip. Finally, thread the loose ends of the fourth strip through the loop of the first strip. Pull all the loose ends gently to tighten the weaving into a box pattern (see **Diagram 1**, right).

STEP 3 Flip over, then fold the top strip on the bottom over the woven box (see **Diagram 2**). Working anticlockwise, repeat with the remaining three strips, folding each top strip over the previous one. Pull the end of the last strip through the loop of the first strip (see **Diagram 3**).

STEP 4 Fold a strip back to make a diagonal fold near the box (see **Diagram 4**). Fold the strip back to the front to make a point (see **Diagram 5**). Fold the point in half. Tuck the tail into the box (see **Diagram 6**). Repeat to make three more folded points (see **Diagram 7**). Flip over and repeat to make four more folded points for a total of eight points (see **Diagram 8**).

STEP 5 Fold the top strip down and into a point toward the lower left point, moving the strip below it out of the way (see **Diagram 9**). Repeat with remaining three strips.

STEP 6 Move strip 4 to the left and strip 3 down (see **Diagram 10**). Without creasing, fold strip 1 back diagonally and then to the front to make a point similar to Diagram 4. Slide the point of strip 3 under the right edge of strip 4. Pull taut to make a 3D point (see **Diagram 11**). Rotate, then repeat to make three more 3D points.

STEP 7 Flip over and make four more 3D points. Trim the strip ends flush with each point.

STEP 8 Thread a length of string onto a needle, then push the needle through the side edge of one star point and out near the pointed end. Holding one loose end of the string, pull the length through the point. Remove string from needle, and knot ends together to form a hanging loop. ★

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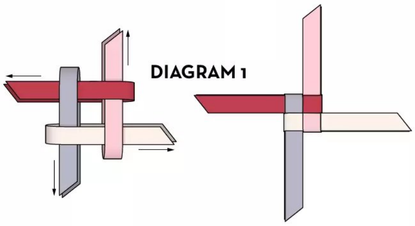
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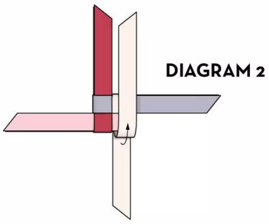
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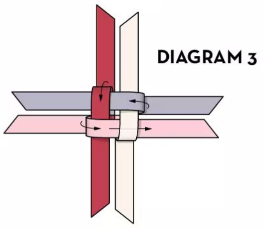
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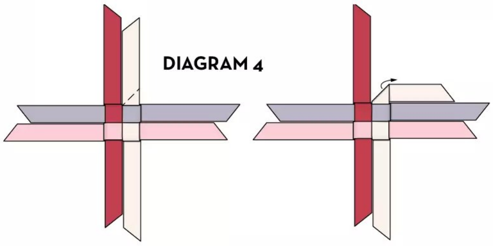
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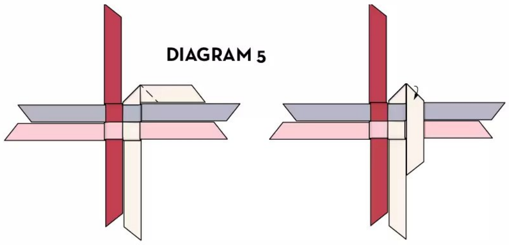
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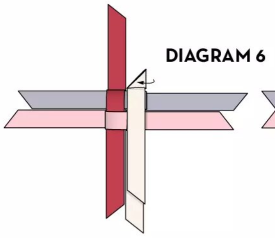
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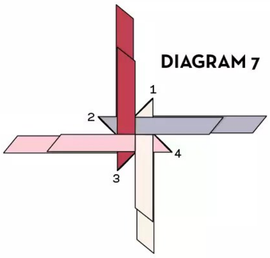
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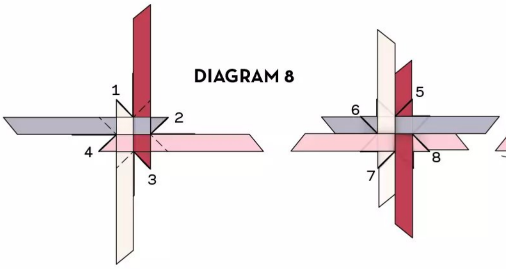
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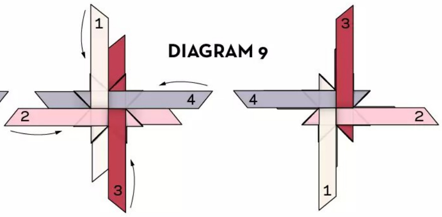
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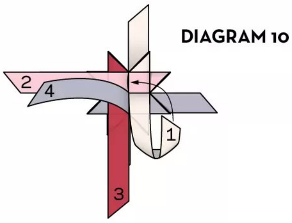


DIAGRAM 10

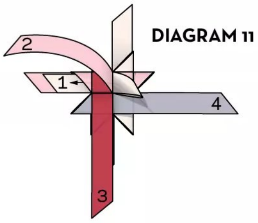
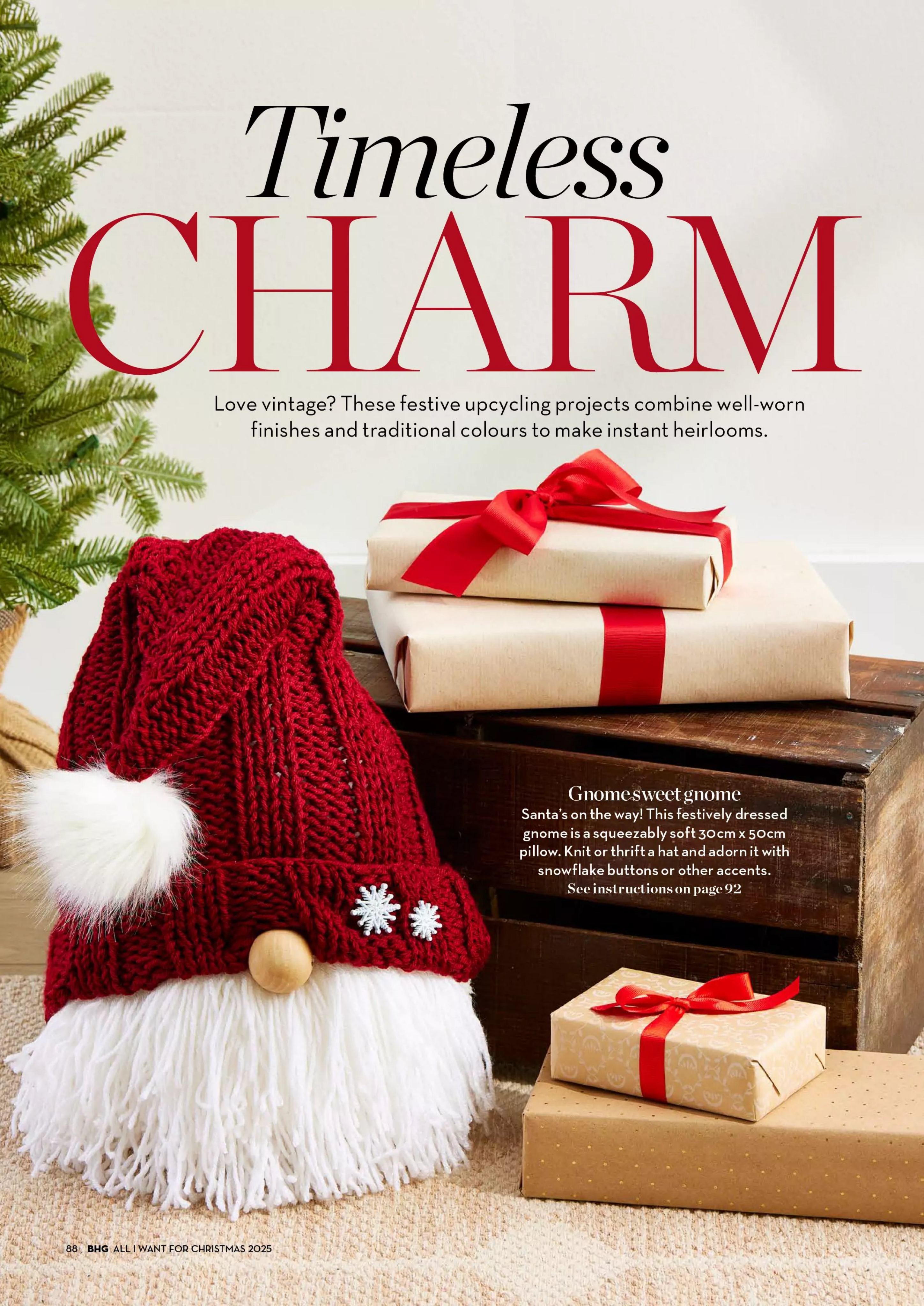


DIAGRAM 11

Timeless CHARM

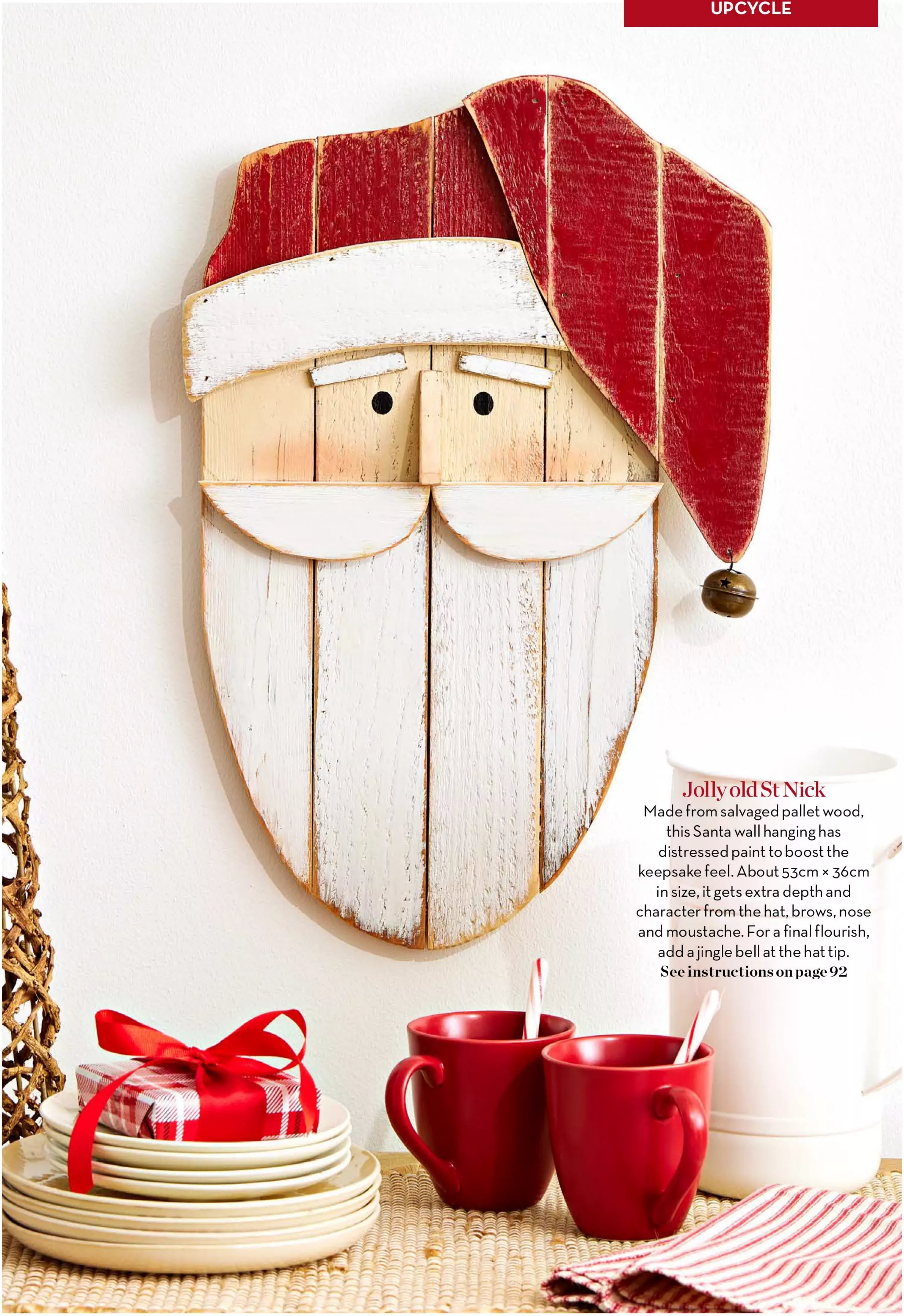
Love vintage? These festive upcycling projects combine well-worn finishes and traditional colours to make instant heirlooms.



Gnome sweet gnome

Santa's on the way! This festively dressed gnome is a squeezably soft 30cm x 50cm pillow. Knit or thrift a hat and adorn it with snowflake buttons or other accents.

See instructions on page 92

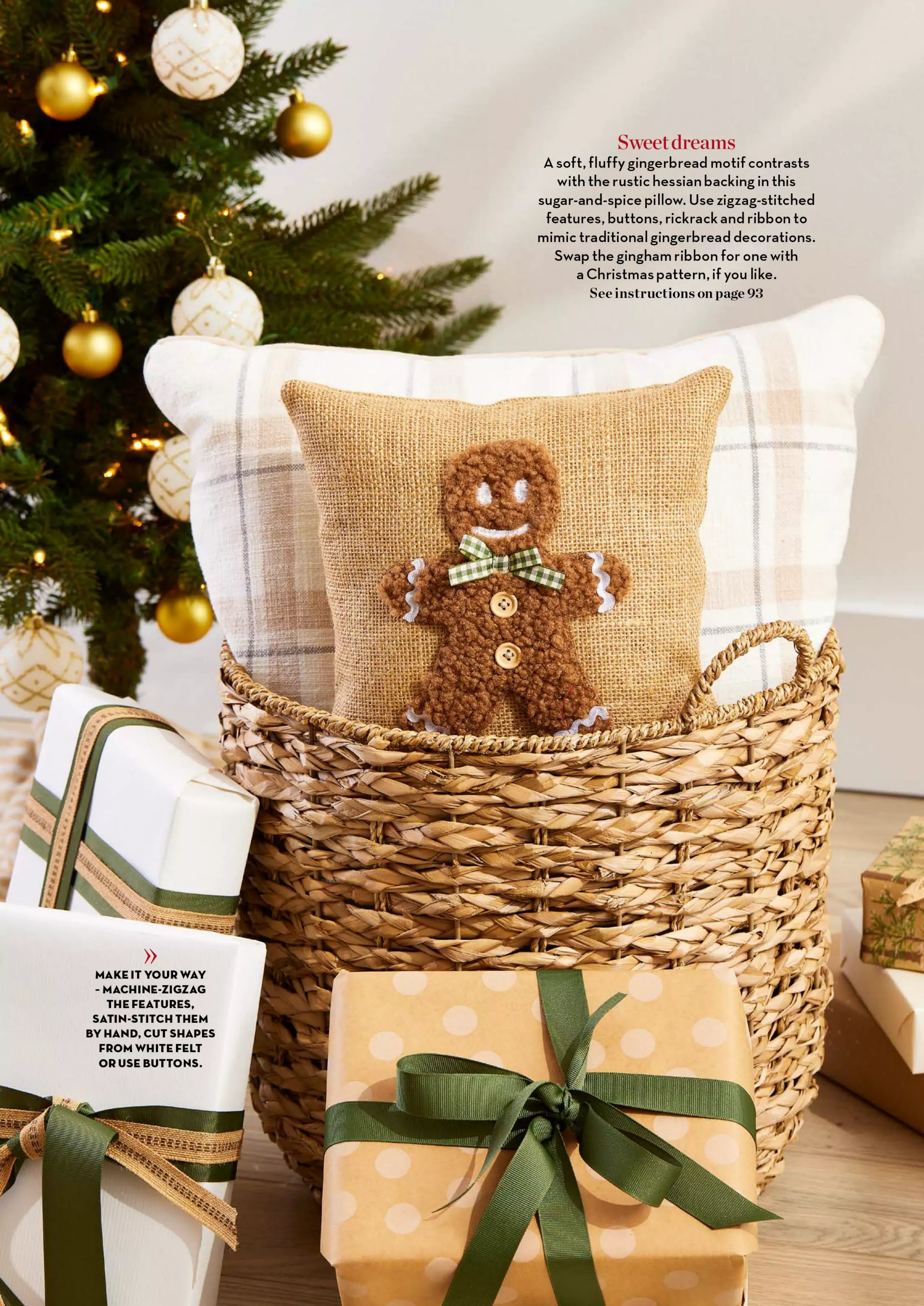


Jolly old St Nick

Made from salvaged pallet wood, this Santa wall hanging has distressed paint to boost the keepsake feel. About 53cm × 36cm in size, it gets extra depth and character from the hat, brows, nose and moustache. For a final flourish, add a jingle bell at the hat tip.

See instructions on page 92

Gnome pillow design Karolina & Iwona Jermakow; wooden Santa design Mary Mackendree



Sweet dreams

A soft, fluffy gingerbread motif contrasts with the rustic hessian backing in this sugar-and-spice pillow. Use zigzag-stitched features, buttons, rickrack and ribbon to mimic traditional gingerbread decorations. Swap the gingham ribbon for one with a Christmas pattern, if you like.

See instructions on page 93

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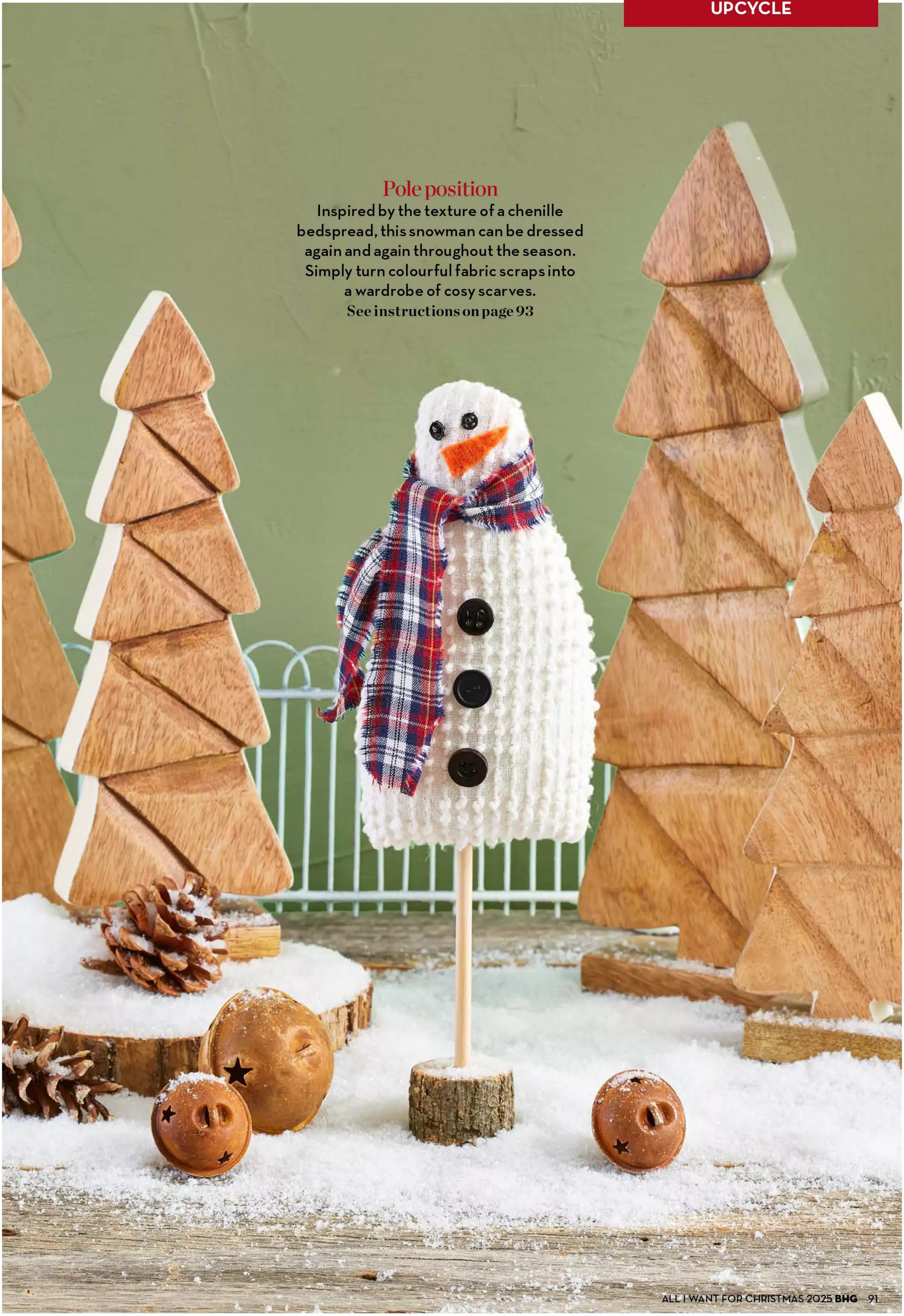
MAKE IT YOUR WAY - MACHINE-ZIGZAG THE FEATURES, SATIN-STITCH THEM BY HAND, CUT SHAPES FROM WHITE FELT OR USE BUTTONS.

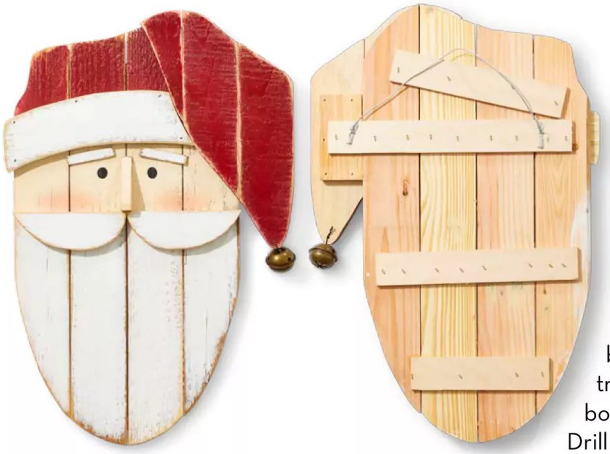


Pole position

Inspired by the texture of a chenille bedspread, this snowman can be dressed again and again throughout the season. Simply turn colourful fabric scraps into a wardrobe of cosy scarves.

See instructions on page 93

Pillow design Lavonna Luker; snowman design Hudson River Craftings



WOODEN SANTA

Gather your supplies

Salvaged wooden pallet
Woodworking plane
Scroll saw or jigsaw
15cm x 28cm piece of 6mm-thick plywood
12mm-thick piece of scrap wood (nose)
Thin pieces of scrap wood (eyebrows)
Drill and drill bits
Acrylic paint in dark red, white, desired skin colour, pink and black
Paintbrushes
Sandpaper
Wood glue
Staple gun and staples
Clear matt acrylic spray finish
18-gauge black wire
4.5cm-diameter jingle bell
Wire cutters
Picture-hanging wire

NOTE: When using salvaged wood from a wooden pallet, carefully disassemble and remove all nails and staples before you start. Plane all salvaged wood to the same thickness before cutting the pieces.

CUT THE PIECES

From reclaimed wood, cut:
Four 6cm x 53.5cm boards (head)
Two 6.5cm x 25cm boards (hat)
One 6.5cm x 15cm board (hat)
One 6.5cm x 30cm board (mustache)
One 9cm x 25cm board (hat brim)
One 5cm x 10cm board (hat support)
From plywood, cut:
4cm x 28cm board
4cm x 22.5cm board
4cm x 20cm board
4cm x 15cm board

CUT OUT THE SANTA

STEP 1 Trace the enlarged patterns (see page 146) onto white paper and cut out. Lay the boards for head side by side. With the boards aligned vertically, trace head pattern onto the boards. Use a scroll saw to cut out the pieces for the head.
STEP 2 Lay the boards for the hat side by side. With boards aligned vertically, trace the hat pattern onto boards and cut out pieces. Drill a hole through the hat tip.
STEP 3 Trace moustache, hat brim, eyebrows and nose onto designated pieces, then cut out.

PAINT THE SANTA

STEP 1 Lay the Santa head pieces side by side. Referring to patterns and the photo (above left), measure and mark locations for the moustache and hat brim on the Santa head. Paint the area at top of head dark red for the hat. Paint other hat pieces dark red. Paint the beard, moustache, hat brim and eyebrows white. Paint the face and nose desired skin colour. Set all pieces aside to dry. Paint the cheeks pink. Set aside to dry. Use sandpaper to distress the edges of the painted boards.

ASSEMBLE THE SANTA

STEP 1 Turn boards over. Referring to photo (above), use wood glue to attach the strips of plywood across the backs of head boards, reserving the 28cm strip. Staple the strips to each board.
STEP 2 Glue the hat brim, eyebrows, and moustache to front of head. Paint eyes black.
STEP 3 Working from left to right, glue the first two boards of the hat tip to the head, aligning the boards with the head boards, and set aside to dry. Glue nose to face. Set aside to dry.
STEP 4 Turn boards over. Slip the third hat tip board just under the upper left edge of the head, so it sits snugly against the first two hat pieces. Lay the 28cm plywood strip across the back of the hat, sliding the 5cm x 10cm piece of reclaimed wood under the portion of the plywood strip that extends over the hat tip. Glue and staple the board and plywood strip to the Santa.

FINISH THE SANTA

STEP 1 Spray with clear acrylic finish. Set aside to dry.
STEP 2 Thread jingle bell onto a 15cm length of 18-gauge wire and thread wire through hole in hat tip. Twist wire ends together on back of hat and trim ends.
STEP 3 Staple ends of a 45cm length of picture-hanging wire to 28cm plywood strip on back, leaving slack for hanging.

GNOME PILLOW

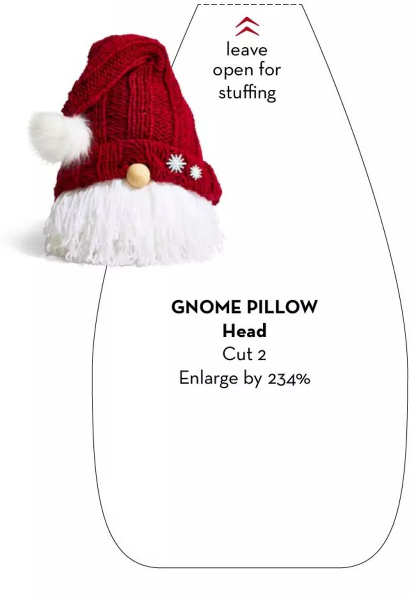
Gather your supplies

45cm of sherpa fabric in ivory
8-ply or 10-ply acrylic yarn in white and burgundy
12.5cm x 30cm piece of cardboard
White sewing thread
Polyester fibrefill
8mm knitting needles
7.5cm white faux-fur pom-pom
2.5cm wooden bead
2 snowflake buttons: 2.5cm and 3cm

Measurements include 12mm seam allowances.

MAKE A BEARD AND SEW PILLOW

STEP 1 Enlarge and trace pattern onto white paper and cut out. Trace onto sherpa fabric and cut out two pieces.
STEP 2 Wrap white yarn about 30 times or more lengthways around the piece of cardboard. Tie bundle loosely on one end with a piece of yarn. Remove bundle from cardboard.
STEP 3 With right side of one sherpa piece facing up, spread the loose loops of the yarn bundle flat across the fabric about 25cm from the larger rounded edge. Topstitch across the yarn loops.
STEP 4 Layer sherpa fabric pieces with right sides together. Stitch together around the edges, being



careful not to sew through the yarn, and leaving the top edge open. Turn right side out. Stuff gnome with fibrefill. Stitch opening closed.

STEP 5 Cut the yarn tie securing the bundle of beard yarn. Clip loops and trim the beard ends as desired.

KNIT THE HAT

KNITTING ABBREVIATIONS

k - knit
p - purl
dec - decrease
st(s) - stitch(es)

STEP 1 With burgundy yarn, cast on 72 sts. Row 1–10: K3, p3 across.

STEP 2 After 10 rows, dec 1 st at each end of each row and continue in pattern until 2 sts are left on needle and hat is about 56cm long; cast off, leaving a long tail. Use the tail to sew the side edges of the hat together to finish. Fold up. Sew together edges to finish hat. Fold up brim about 5cm.

FINISH THE PILLOW

STEP 1 Stitch white faux-fur pom-pom to hat tip. Stitch wooden bead to top centre of beard for a nose.

STEP 2 Put hat on gnome, pulling hat over narrow end, top of beard and top of nose. Stitch in several places to secure. Stitch snowflake buttons to hat.

GINGERBREAD PILLOW

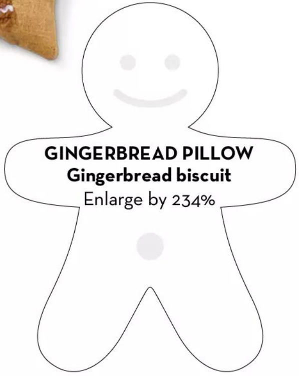
Gather your materials

25cm brown sherpa fabric (for gingerbread biscuit)
Two 28cm squares of burlap (pillow front and back)
Two 28cm squares of tan felt (pillow lining)
Sewing thread in tan, brown and white
6mm-wide white rickrack
1cm-wide green gingham ribbon
Two 12mm wooden buttons
Polyester fibrefill

MAKE THE PILLOW

STEP 1 Enlarge and trace pattern (above) onto white paper and cut out. Trace pattern onto back of brown sherpa fabric and cut out shape.

STEP 2 Sew one tan felt pillow lining piece to hessian pillow front using tan thread; zigzag edges to prevent fraying. Repeat to sew remaining tan felt pillow lining piece to hessian pillow back.



STEP 3 Centre sherpa gingerbread biscuit on pillow front. Topstitch around outside edges using brown thread. Topstitch pieces of white rickrack across arms and legs using white thread. Referring to the pattern and photo (above), use white thread and a tightly spaced zigzag stitch to stitch eyes and mouth. Tie gingham ribbon into a bow and stitch to gingerbread biscuit neck. Stitch buttons to front.

FINISH THE PILLOW

STEP 1 With right sides together and using a 12mm seam allowance, sew together the pillow front and back, leaving a 12cm opening along bottom edge. Turn right side out.

STEP 2 Stuff the pillow with polyester fibrefill, then stitch the opening closed using tan thread.

CHENILLE SNOWMAN

Gather your materials

Chenille fabric or upcycled chenille bedspread (snowman)
Scrap of orange felt (nose)
Black, orange and white sewing thread
7mm black snap
Three assorted 12mm to 2cm black buttons
Polyester fibrefill
2.5cm x 4.5cm wood slice
Drill and drill bits
Craft glue
20cm length of 6mm diameter wooden dowel
Hammer
Pencil sharpener or knife
3cm x 40cm torn fabric strip

Measurements include 6mm seam allowances.

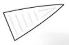
STEP 1 Enlarge and trace patterns (right) onto white paper and cut out. Trace the patterns onto designated fabrics the number of times indicated on patterns and cut out. Referring to photo (below) and using black thread, stitch the separated halves of the black snap to the snowman front for eyes. Stitch the nose below the eyes using long straight stitches and orange thread. Stitch buttons to the snowman front using black thread.

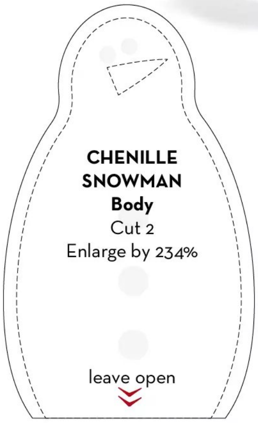
STEP 2 With right sides together, stitch together snowman front and snowman back, leaving an opening along the bottom where indicated on pattern. Trim the curves. Turn snowman right side out. Stuff with fibrefill.

STEP 3 Drill a hole about halfway into the centre of the wood slice. Add glue and insert the dowel. Tap the other end of the dowel with a hammer. Wipe off excess glue. Set aside to dry.

STEP 4 Using a pencil sharpener or a knife, shape the end of the dowel into a point. Dab glue onto approximately 7.5cm of the pointed end. Push dowel into the stuffed snowman through the bottom opening, keeping the dowel centred in snowman. Set aside to dry.

STEP 5 Add more fibrefill to bottom of snowman and smooth out any lumps. Stitch opening closed. Tie torn fabric strip around neck for scarf. ★





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Piece-of-cake PAVLOVA

With a supermarket shortcut and crafty fruit decorations, this Christmas dessert is simpler than it looks.

Photography TIM ROBERTS *Styling* LUCY BUSUTTIL *Recipe* SARAH MURPHY

EASY PAVLOVA WREATH

Preparation time 30 mins plus cooling
Cooking time 1 hour
Serves 6

600ml thickened cream
2 tablespoons icing sugar mixture
2 teaspoons vanilla extract
100g packet meringue nests
250g punnet strawberries (choose larger strawberries)
Pulp of 1–2 passionfruit
Gold cachous (optional, see Cook's Tip) and mint leaves, to serve

MERINGUE KISSES

2 free-range egg whites, at room temperature
½ cup caster sugar
1 tsp white vinegar

STEP 1 Preheat oven to 120°C/100°C fan-forced. Line two oven trays with baking paper. For the meringue kisses, using an electric mixer, beat egg whites and sugar in a bowl for 5–6 minutes or until mixture forms firm peaks and sugar has dissolved. Add vinegar and beat on low until combined.

STEP 2 Fit a piping bag with a large fluted nozzle. Transfer meringue mixture to piping bag. Pipe small 'kisses' onto tray (hold the nozzle slightly above the tray and then press the mixture out to get taller kisses).

STEP 3 Bake for 1 hour or until meringues are dry to touch. Turn off oven. Leave meringues in oven with door ajar to cool completely.

STEP 4 Using an electric mixer, beat cream, icing sugar and vanilla in a bowl until firm peaks form. Transfer half the mixture to a large piping bag fitted with a fluted nozzle.

STEP 5 Arrange meringue nests, slightly overlapping, in a 28cm (approx.) circle on a large serving board. Use a little cream on the base of each nest to help secure in place. Dollop remaining cream from bowl into meringue nests.

STEP 6 To make strawberry bows, hull and halve five strawberries lengthways. Arrange two strawberry halves, with the pointed tips facing each other on wreath. Trim two strawberries into thick lengths for tails on the bow and arrange at base of strawberry. Trim one strawberry into a small rectangle to sit in the middle of the two strawberries to form middle part of the bow.

STEP 7 Arrange mini meringues randomly on top of the wreath (you may not need them all). Drizzle with passionfruit pulp. Decorate with mint and cachous, if using.

COOK'S TIP

- Make meringue kisses up to 3 days ahead. Store in an airtight container.
- For a no-cook pav, use plain or flavoured meringue kisses from the Christmas section of supermarkets.
- Traditional gold cachous are very hard. If you prefer, you could use sprinkles instead or omit completely.
- For best results, assemble the wreath just before serving. ★

COOKIE basics

Become a better baker and decorator with these helpful hints and foolproof recipes.

Measure accurately

For perfectly shaped biscuits, you need the right balance of ingredients.

1/3 CUP 80 ml
1 CUP 250
1/2 CUP 125 ml

BROWN SUGAR

Spoon brown sugar into a dry measuring cup. Use a spoon to pack it into the cup firmly so the top is even with the top of the cup. You can use brown or dark brown sugar interchangeably in recipes.

FLOUR

Stir the flour to fluff it slightly, then spoon into the measuring cup until it's overflowing. Use a knife to level the top. If you pack the flour into the cup, you'll end up with too much flour – and your biscuits will be dry.

LIQUID MEASURING

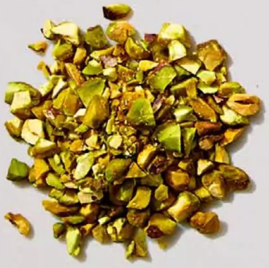
Use a liquid measuring cup to measure liquid ingredients. When filling, get down to eye level with the cup and stop when the liquid reaches the correct measuring line. For sticky ingredients, such as honey, syrup, treacle or molasses, spray the measuring cup with cooking oil spray before filling it. This allows the liquid to settle evenly and, when you empty it, the liquid will slide right out.

BUTTER

Look for markings on the wrapping that indicate the weight for blocks of butter and cream cheese. A set of electronic kitchen scales is also invaluable to ensure your butter is weighed correctly.

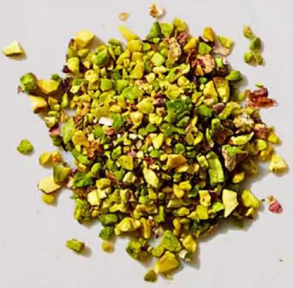
Prep the nuts

To toast nuts, spread whole nuts or nut pieces in a single layer in a shallow baking pan. Bake at 180°C/160°C fan-forced, stirring or shaking the pan once or twice, for 5–10 minutes or until golden brown.



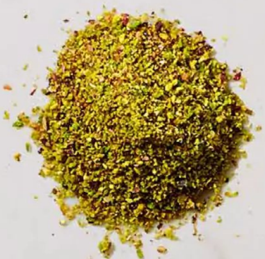
CHOPPED

Use a sharp knife to cut toasted nuts into medium irregular pieces, about 5mm in size.



FINELY CHOPPED

Use a sharp knife to cut toasted nuts into small pieces, about 3mm in size.



GROUND

Process toasted nuts in a food processor until finely ground. Don't overprocess.

For even results when baking biscuits, let oven trays cool before reusing for the next batch.

Melting chocolate

STOVE TOP

Put chocolate and butter, if using, in a heatproof bowl over a saucepan of simmering water (make sure the bowl isn't touching the water). Stir occasionally until melted and smooth.

MICROWAVE

In a small microwave-safe bowl, microwave the chocolate and butter, if using, at 30-second intervals until melted and smooth, stirring after each burst.

Melting caramels

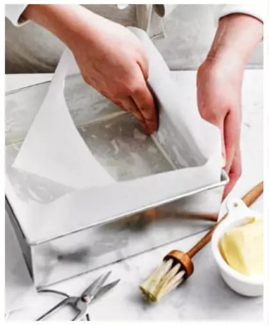
In a small saucepan, combine vanilla caramels or caramel bits and milk or cream. Heat over low heat, stirring occasionally, until caramels melt and the mixture is smooth.

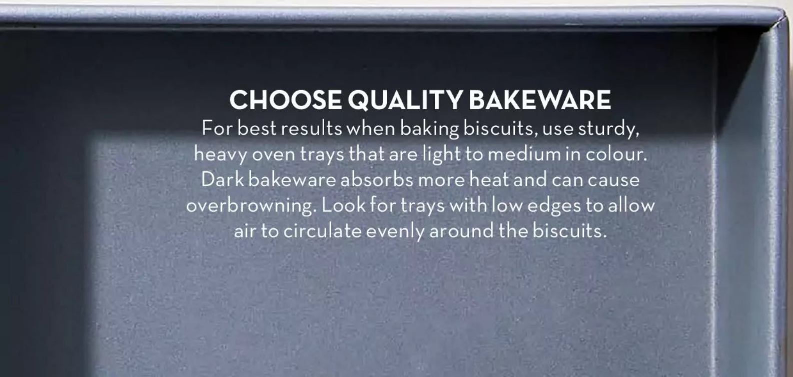
> “A LITTLE BUTTER IN MELTED CHOCOLATE HELPS IT COAT EVENLY AND GIVES IT A LOVELY GLOSSY FINISH.”
>
> SARAH MURPHY, SENIOR FOOD EDITOR

HOW TO LINE PANS WITH BAKING PAPER FOR BARS AND BROWNIES

STEP 1 Place a deep square cake pan on a piece of baking paper, then trace around the outside of the pan with a pencil. Cut paper slightly inside the marked square. Grease pan's base and sides with melted butter. Position paper square, marked-side down, to cover base.

STEP 2 Cut a strip of paper long enough to line all four sides of pan, overlapping the ends slightly, and wide enough to extend 5cm above the sides of pan. Position paper to cover the sides.





CHOOSE QUALITY BAKEWARE

For best results when baking biscuits, use sturdy, heavy oven trays that are light to medium in colour. Dark bakeware absorbs more heat and can cause overbrowning. Look for trays with low edges to allow air to circulate evenly around the biscuits.

GINGERBREAD BISCUITS

Preparation time 50 mins plus 1 hour chilling
Cooking time 15 mins
Makes 24

150g butter, softened
½ cup caster sugar
1 teaspoon baking powder
½ teaspoon bicarbonate soda
1 teaspoon ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon sea-salt flakes, crushed
1 free-range egg
½ cup molasses
1 tablespoon apple cider vinegar
3 cups plain flour

STEP 1 Using an electric mixer, beat butter in a large bowl on medium-high speed for 30 seconds, until creamy. Add sugar, baking powder, bicarbonate soda, ginger, cinnamon, cloves and salt. Beat until combined, scraping bowl as needed. Beat in egg, molasses and vinegar. Add 2 cups flour and beat on low speed until combined. Add remaining flour and mix until dough comes together. Divide dough in half and shape each portion into a rectangle. Wrap in plastic wrap and refrigerate for 1 hour or until easy to handle.
STEP 2 Roll out each dough portion on a lightly floured sheet of baking paper until 7mm thick. Using biscuit cutters or handmade cardboard templates, cut out as many biscuits as possible, rerolling scraps. Place biscuits on oven trays lined with baking paper. Refrigerate until firm.
STEP 3 Preheat oven to 200°C/180°C fan-forced. Bake biscuits for 6–8 minutes or until edges are firm. Cool on the trays for 5 minutes. Transfer to a wire rack to cool completely. Decorate as desired.

RICH BUTTER BISCUITS

Preparation time 50 mins plus 1 hour chilling
Cooking time 25 mins
Makes 40

250g butter, softened
1 cup caster sugar
1 teaspoon baking powder
1 free-range egg
1 teaspoon vanilla extract
¾ teaspoon sea-salt flakes, crushed
3½ cups plain flour

STEP 1 Using an electric mixer, beat butter in a large bowl on medium-high speed for 30 seconds, until creamy. Add sugar and baking powder. Beat until combined, scraping bowl as needed. Beat in egg, vanilla and salt. Add 2 cups flour and beat on low speed until combined. Add remaining flour and mix until dough comes together. Divide dough in half and shape each portion into a rectangle. Wrap in plastic wrap and refrigerate for 1 hour or until easy to handle.
STEP 2 Roll out each dough portion on a lightly floured sheet of baking paper until 7mm thick. Using biscuit cutters or handmade cardboard templates, cut out as many biscuits as possible, rerolling scraps. Place biscuits on oven trays lined with baking paper. Refrigerate until firm.
STEP 3 Preheat oven to 200°C/180°C fan-forced. Bake, two trays at a time, for 10–12 minutes or until edges are firm and bottoms light golden. Cool on the trays for 5 minutes. Remove to a wire rack to cool completely. Decorate as desired.

CHOCOLATE BUTTER BISCUITS

Follow steps 1–3 of rich butter biscuits, reducing flour to 3¼ cups and adding ¼ cup **cocoa powder** in step 1 with sugar.

BUTTERCREAM ICING

Preparation time 15 mins
Makes 1¾ cups

125g butter, softened
2 cups pure icing sugar, sifted
1 tablespoon thickened cream, plus 2 teaspoons extra
½ teaspoon vanilla essence

STEP 1 Using an electric mixer, beat butter in a large bowl on medium-high speed for 30 seconds, until creamy. Beat in ½ cup icing sugar. Add cream and vanilla and beat on low speed to combine.
STEP 2 Gradually beat in remaining icing sugar until just combined. Beat on medium speed for 5 minutes or until fluffy, scraping bowl as needed. Add extra cream to the icing and beat on high speed for a further 1 minute.

ROYAL ICING

Preparation time 15 mins
Makes about 1½ cups

2 free-range egg whites
2 teaspoons lemon juice
3 cups pure icing sugar, sifted

STEP 1 Whisk egg whites and lemon juice in a bowl until large frothy bubbles form. **STEP 2** Gradually stir in icing sugar, ¼ cup at a time, until smooth. Icing should be very thick and paste-like for piping outlines – if using for flooding (see Cook's Tip), add a little extra lemon juice to make slightly thinner. Cover surface with plastic wrap or a damp paper towel to prevent it from drying out. Refrigerate for up to 48 hours. Stir before using.

VANILLA ICING

Preparation time 10 mins
Makes 3 cups

6 cups pure icing sugar, sifted
¾ cup glucose syrup
2 teaspoons vanilla essence
¼-½ cup milk

STEP 1 In a large bowl, combine icing sugar, syrup, vanilla and ¼ cup milk. **STEP 2** If necessary, continue stirring in milk, 1 tablespoon at a time, to reach desired consistency.

ICING SUGAR ICING

Preparation time 10 mins
Makes 1 cup

3 cups pure icing sugar, sifted
2-3 tablespoons milk
½ teaspoons vanilla extract or almond extract

STEP 1 In a medium bowl, combine icing sugar, 2 tablespoons milk and vanilla. **STEP 2** If necessary, continue stirring in milk, 1 teaspoon at a time, to reach desired consistency.

CHOCOLATE ICING

Preparation time 10 mins
Makes 1 cup

3 cups pure icing sugar, sifted
¼ cup cocoa powder, sifted
2-3 tablespoons milk
½ tsp vanilla extract

STEP 1 In a bowl, combine icing sugar, cocoa, 2 tablespoons milk and vanilla. **STEP 2** If necessary, continue stirring in milk, 1 teaspoon at a time, to reach desired consistency.

A sweet finish

Don't know your buttercream from your royal icing? Follow this guide.

ROYAL ICING OR VANILLA ICING

These create a smooth, even coat on biscuits. Set aside for 8 hours to dry and set. Royal icing hardens completely with a matt finish and is great for gingerbread houses. Vanilla icing contains glucose syrup, which gives a beautiful sheen. Once icing is dry, the biscuits store and package well.

BUTTERCREAM ICING

This luscious icing pipes easily, adding texture to filled cookies. Change up the flavour by adding citrus zest or juice, flavour extracts, espresso powder or nut butter. This icing won't dry hard, so handle cookies with care.

ICING SUGAR ICING

Thick or thin, this plain icing creates a smooth finish and sets in about an hour. Unlike royal icing, it doesn't dry hard, so it's best drizzled, piped or spread over biscuits just before serving.

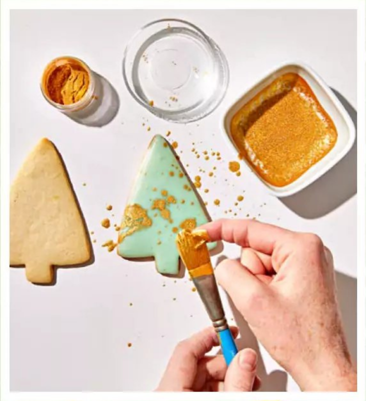
COOK'S TIP

To flood an area with icing, pipe an outline around edges with thick royal icing before filling the inside with thinner royal icing. If you like, spread with a small offset spatula. ★

Splatter paint cookie ART

Want to take pretty iced Christmas biscuits to the next level? Load up a paintbrush with edible lustre dust paint and flick the bristles to spin them into sparkling gold treasures!

Splatter painting works on any iced biscuits. Get started with batches of rich butter biscuits, cut into star and tree shapes, and vanilla icing (see pages 98 and 99). After baking and cooling the biscuits, follow these steps to decorate.



ICE THE BISCUITS

Prepare the **vanilla icing** (page 99), tinting icing with **gel food colouring**. Dip biscuits into the icing or spoon a small amount of icing into the centre of each biscuit. Spread icing in an even layer. Stand for 30 minutes or until icing is nearly set.

PREP THE PAINT

For each colour, combine 1 teaspoon **vodka** and ½ teaspoon **lustre dust** (use more vodka for superfine lustre dust). You'll find many colours and brands of lustre dust available at cake decorating stores, Spotlight, craft stores or online. Just make sure you choose edible dust.

SET UP A WORKSTATION

Line your work surface with several sheets of baking paper. Arrange iced biscuits in the centre of the paper.

LOAD A PAINTBRUSH

Different sizes and styles of brushes will produce different paint splatter effects. For best results, use a medium-size artist's paintbrush (make sure you buy a new paintbrush for this).

FLICK THE BRISTLES

After loading the paintbrush, run your finger along edge of brush at close range to the biscuits for small, delicate splatters – the further away you hold the brush, the smaller the splatters. For larger dots of paint, tap your paint-covered brush with the handle of another paintbrush to launch your paint. For more vibrant splatters, add more lustre dust to the paint. For easier splattering, thin the paint with additional vodka.

LET THEM DRY

While the paint dries in 2–3 hours, the alcohol will evaporate, making the biscuits safe for kids to eat. These bright and shimmery cookies are begging to be shared. Serve them at the end of Christmas dinner with an espresso or package them up in small gift boxes for family or friends. ★

HOME *for the holidays*

Create a modern twist on the traditional gingerbread house – attach gingerbread biscuits to cake stands for a stunning edible table display.

Start here

ASSEMBLE THE CAKE STANDS
Stack two or three cake stands on top of each other, from largest to smallest. If you don't have cake stands, use a ramekin or small bowl turned upside down. The size of your cake stands will determine the number of cookies and height needed.

MAKE THE TEMPLATES
Draw free-form shapes of houses on heavy-duty cardboard to use as a template for cutting out dough. Measure the height of each tier – the roofs need to extend at least 2½ cm above the cake stands so the biscuits can be easily attached to the rims.

PREPARE THE DOUGH
For houses in various shades, prepare batches of dough for rich butter biscuits, chocolate butter biscuits or gingerbread biscuits (see recipes on page 98). Each of these doughs is designed to be rolled and cut out to make sturdy biscuits that hold their shape during baking.

ENSURE STRAIGHT EDGES
Roll dough on a sheet of baking paper. Using the template as a guide, cut out biscuits, then remove trimmings and slide paper onto baking tray. (This prevents biscuits from tearing or stretching when you transfer them.) For best results, refrigerate the cut shapes on trays until firm before baking. If necessary, you can trim the edges while the biscuits are still warm after baking or, once cooled, use a fine grater to shave off uneven spots.

GET READY TO DECORATE
Before baking the biscuits, add bricks, logs, doors, roof details, wreaths and greenery trim using brown and green egg paint (see below). After baking, decorate biscuits with piped and flooded royal icing (see page 99).

MAKE THE EGG PAINT
Whisk 1 lightly beaten egg white and 3 teaspoons water in a bowl, then tint with a few drops of food colouring. Using clean paintbrushes, brush egg paint onto biscuits before baking.

PIPE ON ROYAL ICING
When biscuits are cool, use a piping bag fitted with a small round tip and stiff icing to pipe on windows and thin lines. For thicker lines, hold tip in the same spot longer or move it more slowly while piping icing.

FLOOD THE ROOF SECTIONS
Use royal icing to pipe thin icing to outline area, then flood inside of outline with royal icing or vanilla icing. Decorate flooded areas with white sprinkles and/or sanding sugar while icing is still wet. Use a piping bag with a small round tip and stiff icing tinted in red to pipe berries onto greenery. Set biscuits aside for 8 hours to dry.

ASSEMBLE THE CENTREPIECE
Use buttercream icing (see page 98) as the glue to attach the finished biscuits to the cake stands.

More ideas

- Make and decorate smaller house-shape biscuits to use as decorations on muffins. Using storebought or homemade muffins, pipe buttercream icing onto muffins and position a small decorated house on the edge of the buttercream.
- For a sweet gift, package biscuits in cellophane bags, jars or gift boxes. ★

WITH EDIBLE PAINT AND ICING, YOU CAN DESIGN A WHOLE VILLAGE OF GINGERBREAD HOUSES.

ONE CAKE

3 festive ways

Stop dreaming of a white Christmas. Just grab icing sugar and let it snow! This rich, nutty layer cake is yours to decorate any way you like.

WREATH-TOPPED CAKE
Instructions on page 110

SNOWY WONDERLAND CAKE
Instructions on page 110

COCONUT-PECAN LAYER CAKE

Preparation time 40 mins plus cooling
Cooking time 35 mins
Serves 16

2 cups plain flour
1 teaspoon bicarbonate soda
235g unsalted butter, softened
2 cups caster sugar
5 free-range eggs, at room temperature, separated
1 teaspoon vanilla extract
1 cup buttermilk
1 cup flaked coconut
½ cup finely chopped toasted pecans

CREAM CHEESE ICING

225g packet cream cheese, softened
115g butter, softened
2 teaspoons vanilla extract
5½–6 cups icing sugar mixture

STEP 1 Preheat oven to 180°C/160°C fan. Grease and line three 20cm round cake pans with baking paper. In a bowl, combine flour and bicarbonate soda.

STEP 2 Using an electric mixer, beat butter in a large bowl for 30 seconds. Add sugar and beat until combined. Add egg yolks and vanilla and beat until combined. Gradually add flour mixture, alternating with buttermilk, beating after each addition until just combined. Fold in coconut and pecans.

STEP 3 Using clean beaters on the electric mixer, beat egg whites in a medium bowl until stiff peaks form. Fold one-third of egg white into batter to lighten. Fold in remaining egg white. Spoon into prepared pans and smooth surface.

STEP 4 Bake for 35 minutes or until a skewer inserted in the centre comes out clean. Cool in pans for 10 minutes, then remove from pans and transfer to wire racks to cool completely.

STEP 5 For cream cheese icing, beat cream cheese, butter and vanilla in a large bowl until light and fluffy. Gradually beat in enough icing sugar to reach spreading consistency.

STEP 6 Put one cake layer, bottom side up, on a serving plate. Spread with a layer of cream cheese icing. Top with another layer, bottom-side down, and spread with icing. Top with remaining layer, bottom-side up. Spread icing over top and side of cake. Refrigerate for up to 2 days.

ROSEMARY FOREST CAKE

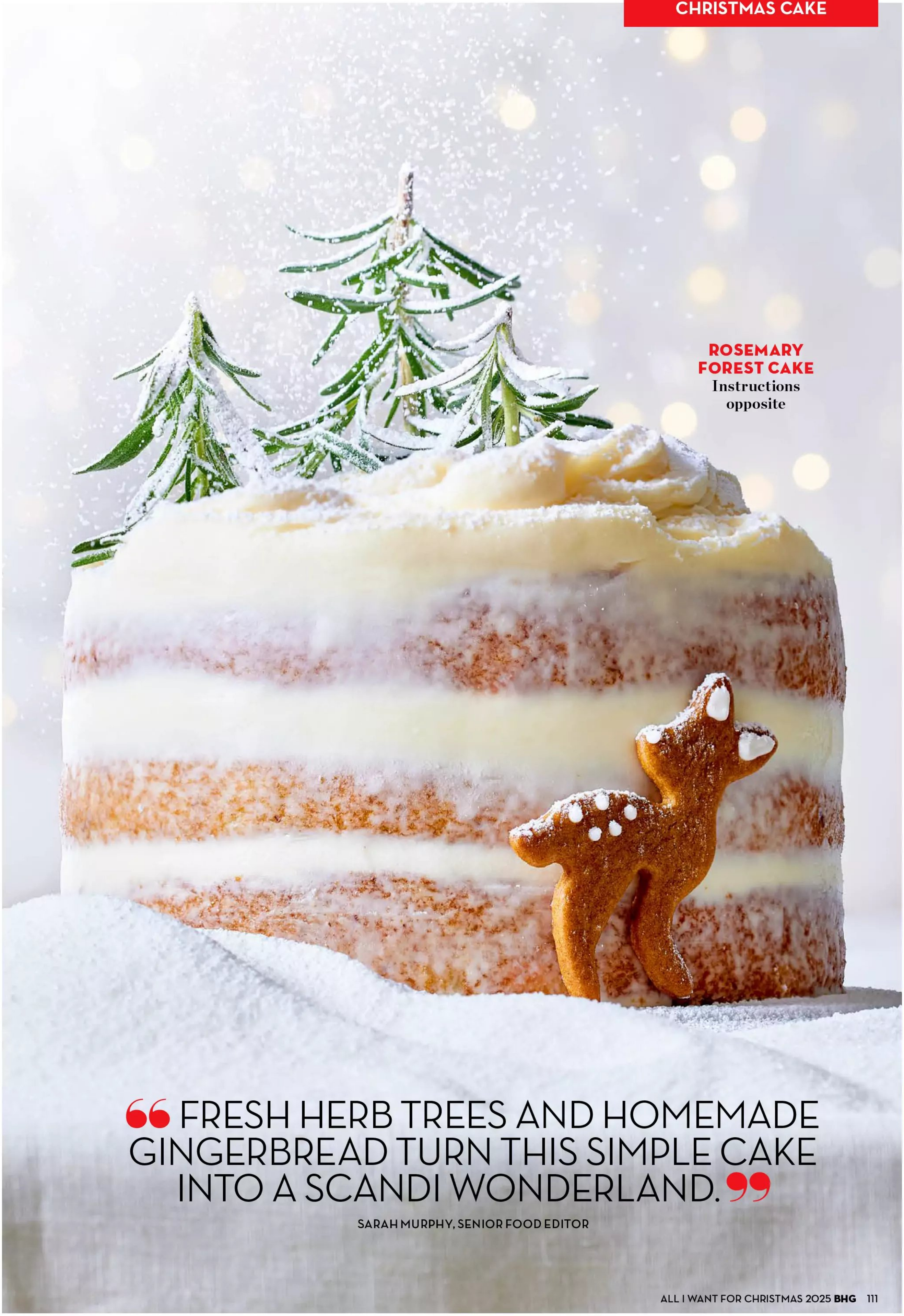
Using an offset spatula, apply a thin layer of cream cheese icing around the outside of the cake. Spoon a small pile of icing on top and use the spatula to create billowy swoops. For evergreen trees, insert **rosemary sprigs** upside down in clusters. Add a fawn-shaped **gingerbread biscuit** (see recipe on page 98) at the base. To create a snowy effect, sift extra icing sugar over the cake.

WREATH-TOPPED CAKE

Using an offset spatula, apply a thin layer of cream cheese icing around the outside of the cake and a thicker layer on top. To make a wreath, place **rosemary sprigs** around the top edge. Arrange **glacé cherries** in small clusters on the wreath. Sift extra icing sugar over the cake for a snowy effect.

SNOWY WONDERLAND CAKE

Using an offset spatula, spread a thick layer of cream cheese icing around the outside and top of the cake. Coat **ice-cream cones** with icing, then sprinkle with **white sanding sugar, desiccated coconut** and/or **white sprinkles.** Place cones upside-down on top of cake. Add fawn-shaped **gingerbread biscuits** (see recipe on page 98) at the base and on top. Place **thyme sprigs** and **sage leaves** among "trees" and around cake base. Sift extra icing sugar over the cake for a snowy effect. ★



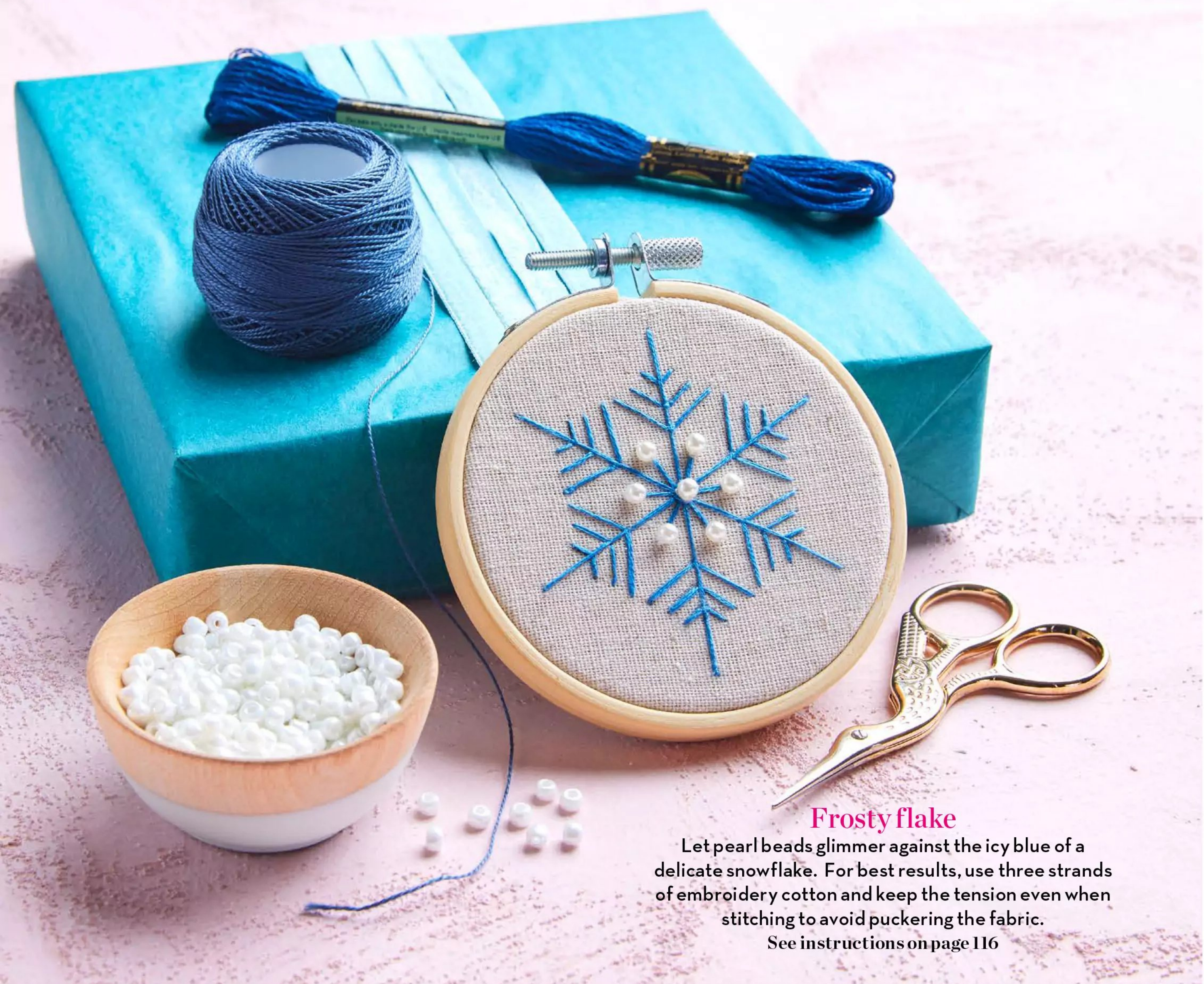
ROSEMARY FOREST CAKE
Instructions opposite

> “FRESH HERB TREES AND HOMEMADE GINGERBREAD TURN THIS SIMPLE CAKE INTO A SCANDI WONDERLAND.”

SARAH MURPHY, SENIOR FOOD EDITOR

The bright *side of the* SEASON

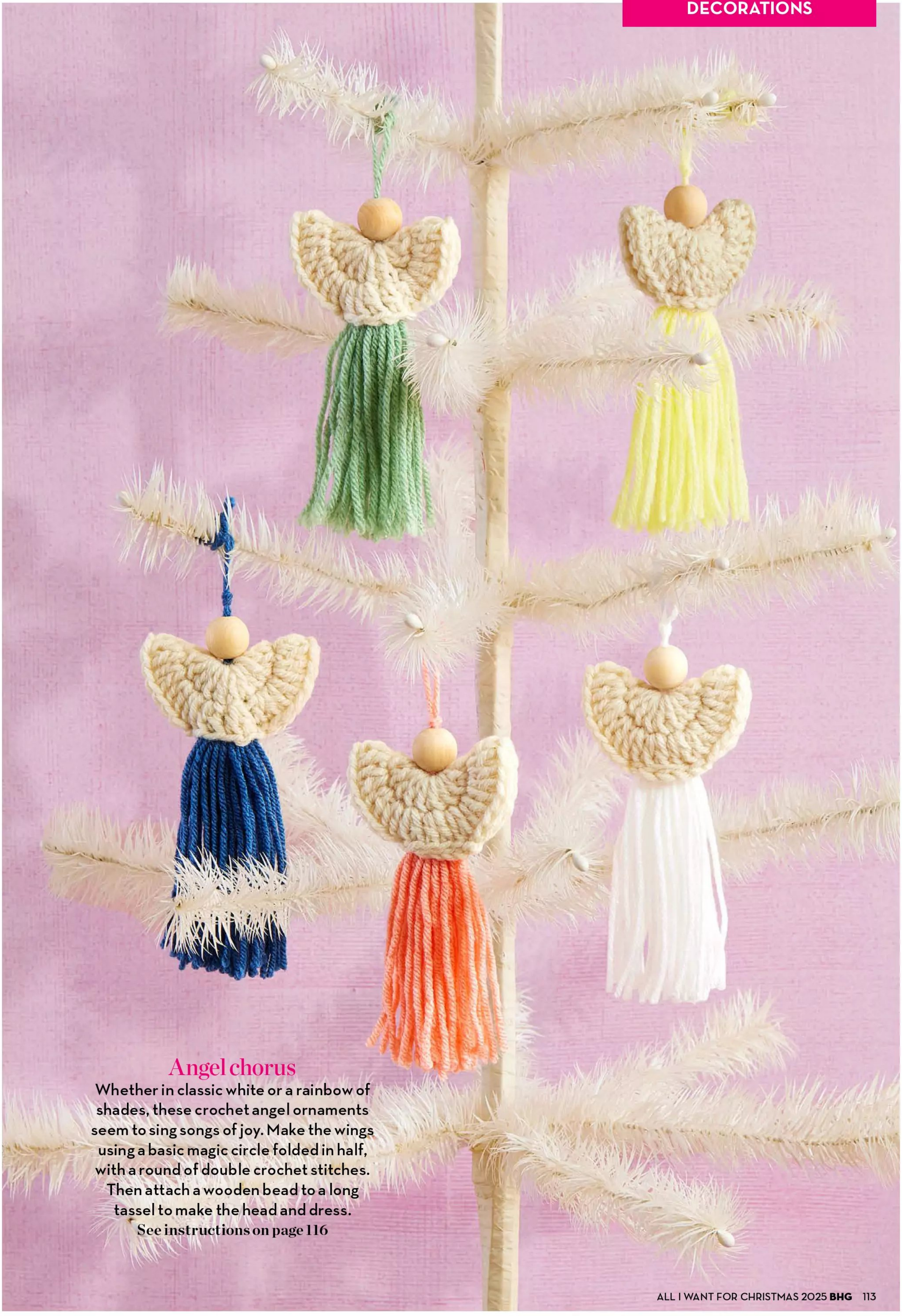
Why settle for boring Christmas decor when you can have handmade ornaments bursting with joy? Remake traditional shapes and patterns in vivid colours to bring new energy and excitement to trees, tabletops and gifts.



Frosty flake

Let pearl beads glimmer against the icy blue of a delicate snowflake. For best results, use three strands of embroidery cotton and keep the tension even when stitching to avoid puckering the fabric.

See instructions on page 116

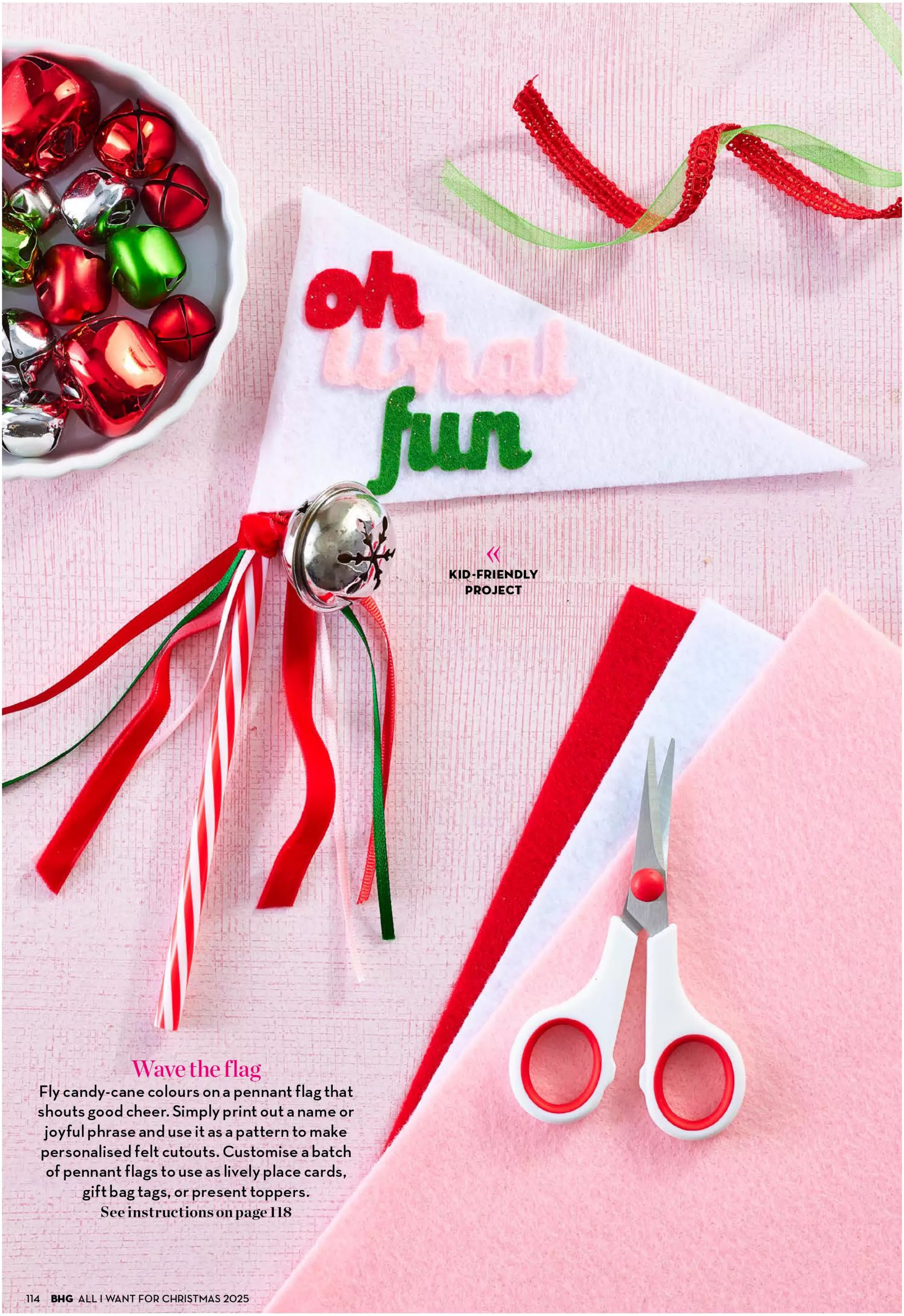


Angel chorus

Whether in classic white or a rainbow of shades, these crochet angel ornaments seem to sing songs of joy. Make the wings using a basic magic circle folded in half, with a round of double crochet stitches. Then attach a wooden bead to a long tassel to make the head and dress.

See instructions on page 116

Embroidered snowflake design Kateryna Dankov, SaliArtBoutique; crochet angels design Aly Diaz



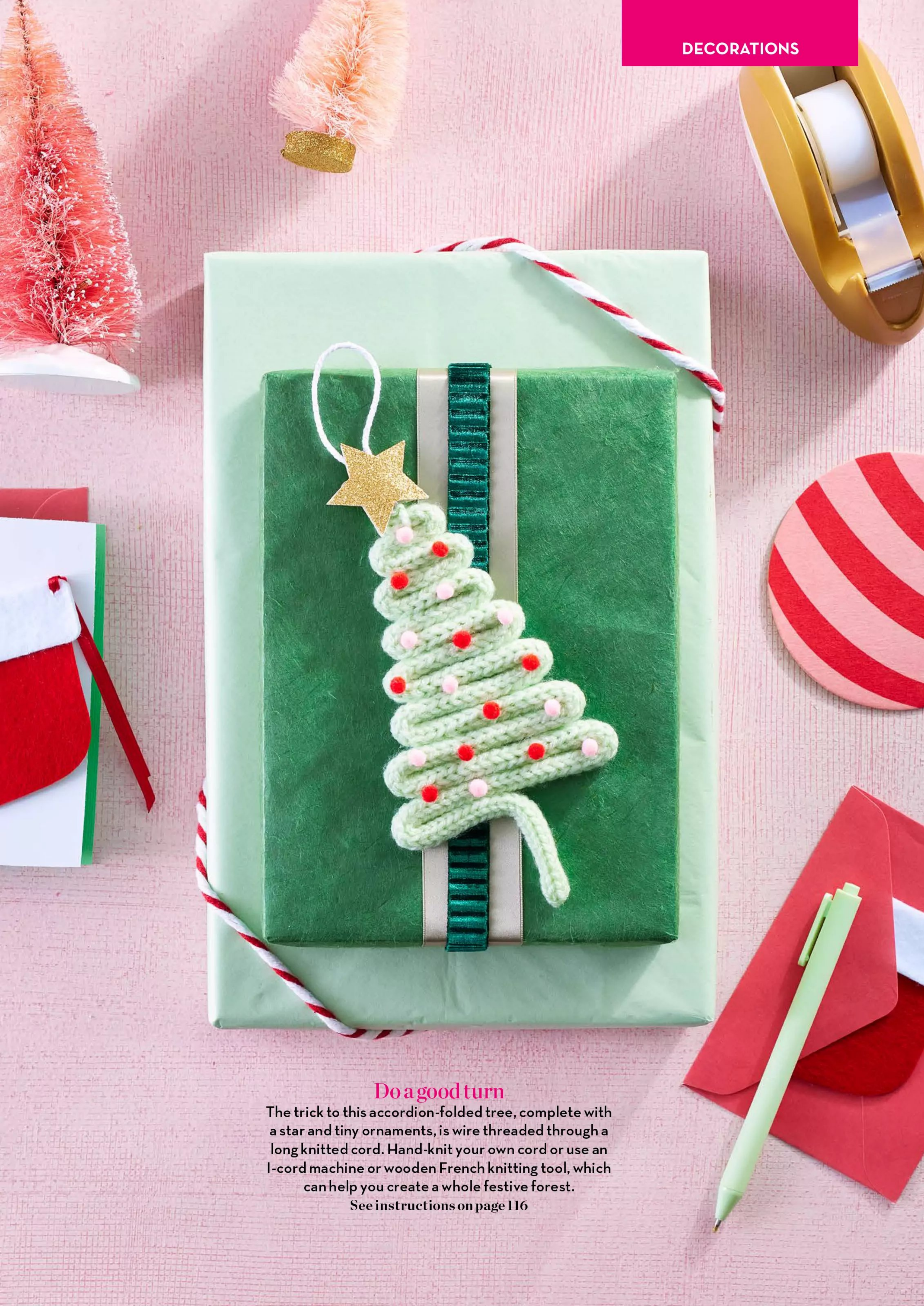
«
KID-FRIENDLY PROJECT

Wave the flag

Fly candy-cane colours on a pennant flag that shouts good cheer. Simply print out a name or joyful phrase and use it as a pattern to make personalised felt cutouts. Customise a batch of pennant flags to use as lively place cards, gift bag tags, or present toppers.

See instructions on page 118

Flag design Angela Hunt; knitted cord tree design Vaughn Hartley



Do a good turn

The trick to this accordion-folded tree, complete with a star and tiny ornaments, is wire threaded through a long knitted cord. Hand-knit your own cord or use an I-cord machine or wooden French knitting tool, which can help you create a whole festive forest.

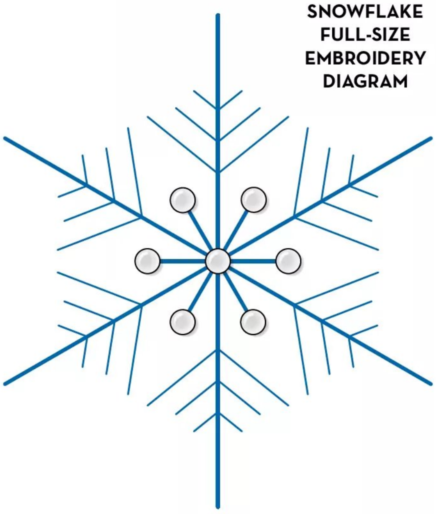
See instructions on page 116

EMBROIDERED SNOWFLAKE

Gather your supplies

Water-soluble marking pen
15cm square of natural linen
7.5cm round embroidery hoop
Dark blue and white stranded embroidery cotton
Seven 4mm white or silver pearl beads
Embroidery needle
Hot-glue gun and glue sticks
7.5cm cream felt circle (optional)
Narrow ribbon or cord (optional)

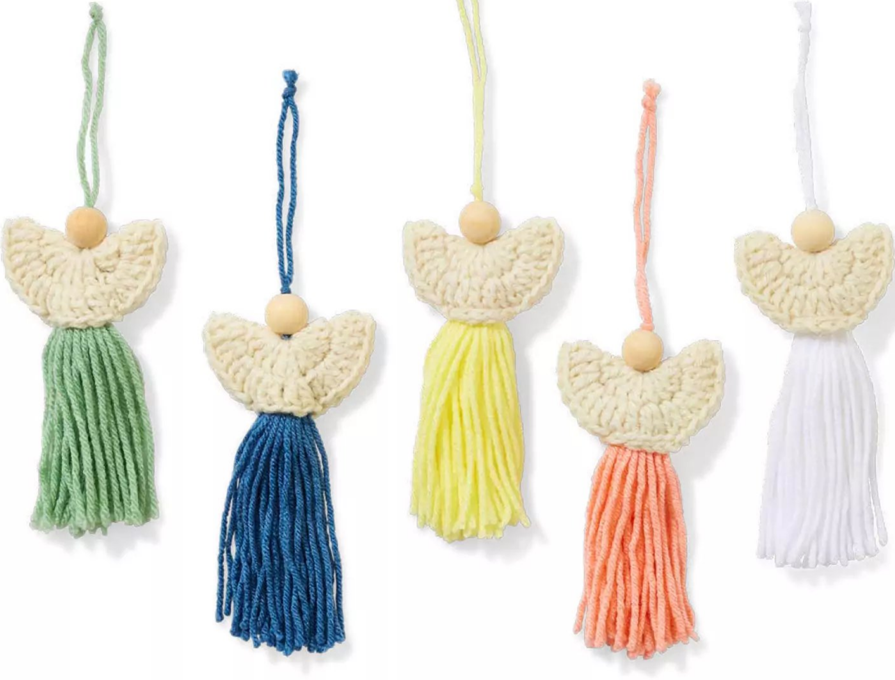
STEP 1 Trace the snowflake pattern (below) onto white paper. Tape pattern to a window or light box. Using a water-soluble marking pen, trace pattern centred on the linen square. Centre the fabric in the embroidery hoop. Pull fabric taut and tighten screw.
STEP 2 Referring to the diagram and key (see below), stitch the design using three strands of embroidery cotton.
STEP 3 Attach beads where shown on the diagram using one strand of white floss. Remove fabric from hoop. Remove any visible pen marks with a damp cloth.
STEP 4 Using a warm dry iron, press finished embroidery on the wrong side. Insert embroidered fabric back into hoop and tighten screw. Trim excess fabric. Hot-glue edges to back of hoop. If desired, attach 7.5cm felt circle to the back of embroidery.



SNOWFLAKE FULL-SIZE EMBROIDERY DIAGRAM

— Straight Stitch
▬ Backstitch
○ Bead

COLOUR
● #3780



STEP 5 For a hanging loop, tie a length of ribbon or cord to the hoop screw.

CROCHET ANGELS

Gather your supplies (for one angel)

8–10 ply acrylic yarn in ivory (for wings) and desired colour (for dress)
5mm crochet hook
15cm cardboard square
Wool needle or darning needle
20mm wooden bead

CROCHET THE ANGEL'S WINGS

Rnd 1: With ivory yarn, make a magic circle, ch 2, 20 tr, join to first st with sl st. (20 sts)
Rnd 2: Ch 2, 2 tr into each st around, join to first st with sl st. (40 sts) Tie off and weave in end.
Rnd 3: Fold circle in half and count 15 tr. Join halves with sl st at st 15. Continue with 5 sl sts on side. Count 15 tr and join both sides with sl st at st 15. Sides of the circle are joined in two places. Tie off and weave in end.

MAKE THE DRESS

STEP 1 Wrap desired-colour yarn around cardboard square 20 times. Use a 40cm length of yarn to tie the wraps into a bundle along one cardboard edge and knot tightly. Cut through the wraps at opposite edge of square. Using a wool needle or darning needle, thread the dress tie tails up through the bottom hole in the angel's wings and out through the centre top. Thread a wooden bead onto the tails and tie a knot at the top of the bead. Tie tail ends in a knot to create a hanging loop. Trim yarn of angel's dress to desired length.

CROCHET ABBREVIATIONS

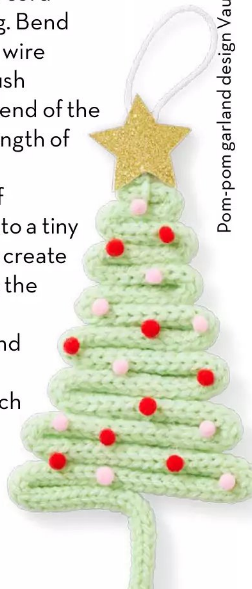
ch – chain
tr – treble crochet
rnd – round
sl st(s) – slip stitches
st(s) – stitch(es)

KNITTED CORD TREE

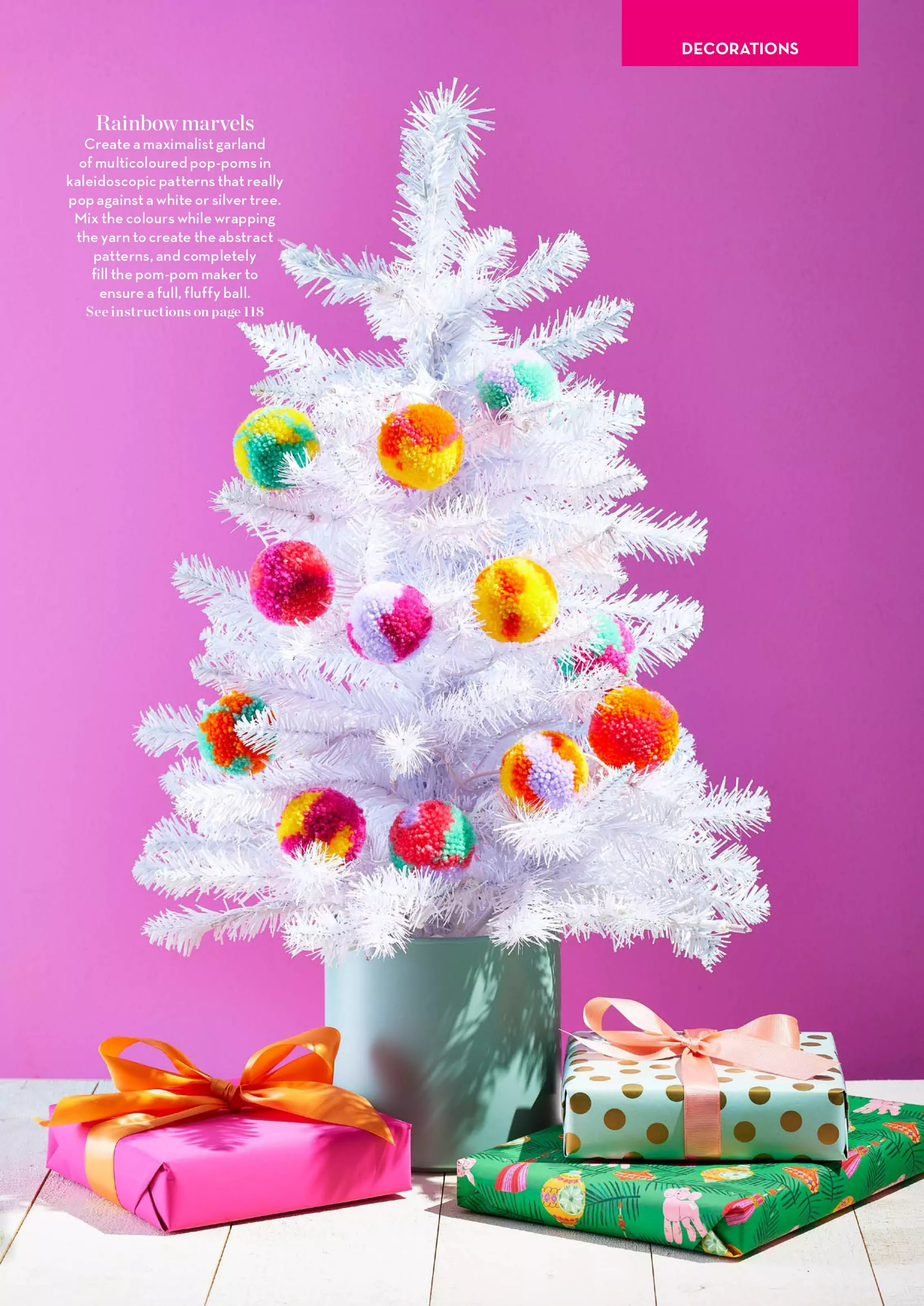
Gather your supplies (for one tree)

I-cord knitting machine or wooden French knitting loom
Light green wool
12-gauge aluminum wire
Wire cutters
Wool needle
Hot-glue gun and glue sticks
Two 3cm metallic card stars
Red and pink miniature pom-poms

STEP 1 Following manufacturer's instructions for the knitting machine or spool knitting tool and using light green wool, knit an I cord approximately 75cm long. Bend the end of the aluminum wire to create a small loop. Push the looped end into one end of the I cord and through the length of the cord.
STEP 2 Bend one end of the cord-covered wire into a tiny upside-down U shape to create the treetop. Referring to the photo, (right), continue bending the cord back and forth, creating longer straight sections with each pass to create a tree shape. Bend the end of



Pom-pom garland design Vaughn Hartley



Rainbow marvels

Create a maximalist garland of multicoloured pop-poms in kaleidoscopic patterns that really pop against a white or silver tree. Mix the colours while wrapping the yarn to create the abstract patterns, and completely fill the pom-pom maker to ensure a full, fluffy ball.

See instructions on page 118

the cord-covered wire to create the tree trunk. Cut the wire and stitch the cord end closed around the wire.

STEP 3 Stitch a 20cm length of yarn through the treetop and knot the ends to create a hanging loop. Hot-glue stars back-to-back at the treetop. Hot-glue pom-poms to the tree for ornaments, as desired.

FESTIVE PENNANT FLAG

Gather your supplies

White, red, pink and green felt
Hot-glue gun and glue sticks
25cm length of 12mm red-and-white straw (you may want to insert a knitting needle or similar if using a paper straw)
Red, green and pink ribbons
Large jingle bell

STEP 1 Enlarge and trace patterns (below) on paper and cut out. Trace flag onto white felt and words onto coloured felt and cut out. Fold and hot-glue the short edge of the flag around the straw. Hot-glue words on the flag.

STEP 2 Cut three or four 30cm lengths of ribbon. Thread a jingle bell onto one ribbon. Tie ribbons around the straw below the flag.

SCAN ME
To download printable patterns at full size, scan QR code.

RAINBOW POM-POM GARLAND

Gather your supplies

8-10 ply acrylic yarn in red, yellow, pink, purple, orange and green
6.5cm pom-pom maker
Small crochet hook
1mm white cotton cord

MAKE THE POM-POMS

STEP 1 Using desired yarn colours and pom-pom maker, make a pom-pom following manufacturer's instructions. Or follow the instructions (right) using a fork or 6.5cm cardboard square. To make a pom-pom with a marbled look, change the colours several times as you wrap until the pom-pom maker is full – simply cut the previous yarn colour and start wrapping the next colour. Repeat to make 12 pom-poms total. Using scissors, trim and shape each pom-pom.

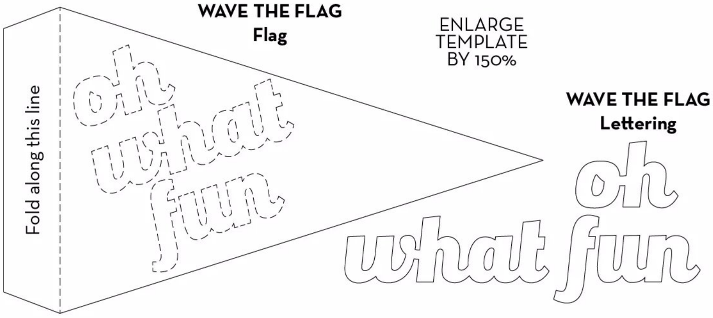
MAKE THE GARLAND

STEP 1 Spread a pom-pom apart to find the yarn tied around the centre. Insert a small crochet hook under this centre tie and pull the end of the white cotton cord under it. Repeat to thread all pom-poms onto the cord. Slide pom-poms along the cord to arrange them and trim the cord to desired length. Tie a hanging loop at each cord end.

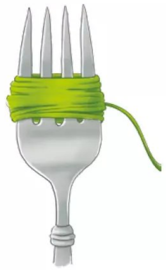
WAVE THE FLAG
Flag

ENLARGE TEMPLATE BY 150%

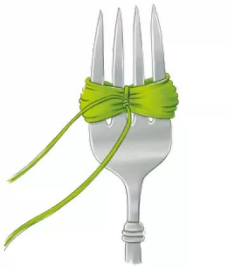
WAVE THE FLAG
Lettering



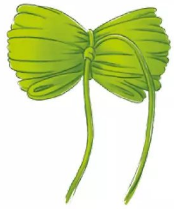
How to make a pom-pom



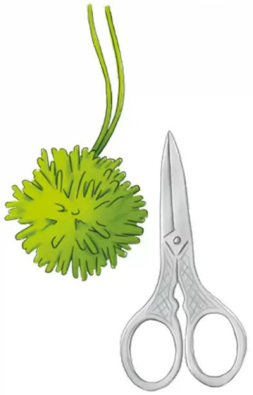
Wrap yarn around a fork or desired-size cardboard square to make a bundle.



Tie the entire bundle tightly in the centre (you may have to remove the bundle first).



Cut the loops at both ends of the bundle, keeping the tails of the centre tie long.



Fluff the loose yarn ends into a ball and trim to desired length. ★

Chrissie COOKIES

Biscuits are made for sharing! Spread the joy with these irresistible recipes.

COCONUT, MILK CHOCOLATE AND CRANBERRY COOKIES
Recipe on page 122

ANISE AND ALMOND VIENNESE COOKIES

Recipe on page 122

ICED GINGERSNAPS
Recipe on page 122

COCONUT, MILK CHOCOLATE AND CRANBERRY COOKIES

Preparation time 20 mins
plus 1 hour chilling
Cooking time 35 mins
Makes 6

75g unsalted butter, softened
½ cup brown sugar
2½ tablespoons milk
½ cup plain flour
⅔ cup strong white bread flour
½ teaspoon baking powder
½ teaspoon bicarbonate soda
½ teaspoon sea-salt flakes, crushed
50g milk chocolate, coarsely chopped
⅓ cup dried cranberries
½ cup desiccated or shredded coconut

COATING
80g milk chocolate, melted
½ cup desiccated or shredded coconut

STEP 1 Using a stand mixer with paddle attachment, beat butter and sugar in a large bowl on medium speed until creamy. Don't undermix at this stage – you want a very light mixture. Add the milk, a little at a time, beating until fully combined before adding any more. In a separate bowl, combine the flours, baking powder, bicarbonate soda and salt. Add to the butter mixture and mix until dough just comes together. Fold in the milk chocolate, cranberries and coconut. Cover with plastic wrap and refrigerate for at least 1 hour.
STEP 2 Preheat oven to 180°C/160°C fan-forced. Line two oven trays with baking paper. Divide the cookie dough into six equal pieces. Roll each piece into a ball. Place three balls on each tray, allowing room for spreading.
STEP 3 Bake cookies, one tray at a time, for 15-16 minutes or until edges are light golden. Cool on trays for 10 minutes before transferring to a wire rack to cool completely.
STEP 4 Put melted chocolate and coconut in separate shallow bowls. Dip the base of each cookie in chocolate, then in coconut to coat. Return to lined trays and set aside until set. Store in a sealed container in a cool place for 3-4 days.

ANISE AND ALMOND VIENNESE COOKIES

Preparation time 30 mins
Cooking time 30 mins
Makes 30

225g unsalted butter, softened
⅓ cup icing sugar
¼ cup cornflour
½ teaspoon ground anise
½ teaspoon sea-salt flakes, crushed
1 teaspoon vanilla extract
1⅓ cups plain flour
125g dark chocolate, coarsely chopped
¼ cup unsalted roasted almonds, finely chopped
Edible gold leaf (optional)

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line two oven trays with baking paper. Using an electric mixer or a wooden spoon, beat butter, icing sugar, cornflour, anise, salt and vanilla in a large bowl. Add flour and mix until just combined. Place dough in a bowl, cover and refrigerate for 10 minutes.
STEP 2 Spoon dough into a piping bag fitted with a large star tip. Pipe lines 7.5cm long on the trays, allowing room for spreading. Bake, one tray at a time, for 12-14 minutes (you don't want too much colour). Cool completely on trays.
STEP 3 Meanwhile, melt chocolate in a microwave-safe bowl on High (100%), stirring with a metal spoon every 15 seconds, until smooth. Stir in almonds.
STEP 4 Dip each cookie halfway in chocolate mixture and shake off excess. Return to lined trays. Refrigerate for 5 minutes or until set. Brush on gold leaf, if using. Store in an airtight container for up to 5 days.

ICED GINGERSNAPS

Preparation time 20 mins
plus 1 hour cooling
Cooking time 20 mins
Makes 24

175g unsalted butter, softened
½ cup brown sugar
¼ cup white sugar
½ cup molasses or golden syrup
2 cups plain flour
1½ tablespoons milk powder
1 tablespoon ground ginger
2 teaspoons bicarbonate soda
1 teaspoon ground cinnamon
¾ teaspoon sea-salt flakes, crushed

GLAZE
½ cup icing sugar mixture
1½ tablespoons milk

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line two oven trays with baking paper. Using an electric mixer or a wooden spoon, beat the butter and sugars in a large bowl until well combined. Add molasses and beat until smooth and well combined.
STEP 2 Sift over flour, milk powder, ginger, bicarbonate soda, cinnamon and salt. Fold until just combined.
STEP 3 Using 2 tablespoons of dough at a time, roll the dough into balls . Place on trays, allowing room for spreading. Bake, one tray at a time, for 8-10 minutes or until cookies puff and crackle and edges are dark golden. Cool on trays (cookies will collapse a bit).
STEP 4 Meanwhile, for the glaze, put icing sugar and milk in a small bowl. Using a metal spoon, stir for 1 minute or until smooth. (If glaze is too runny, add more icing sugar, 1 tablespoon at a time, to thicken. If it's too thick, stir in a very small splash of milk.)
STEP 5 Dip cookies, top-down, in glaze, allowing excess to drip off. Return to lined trays, glaze-side up. Set aside for 1 hour to set. Store in an airtight container for up to 1 week.

> “DECORATED WITH CRUSHED CANDY CANES, THESE BUTTERCREAM-FILLED BROWNIE COOKIES MAKE A PERFECT GIFT FOR CHOC-MINT LOVERS.”
>
> SARAH MURPHY, SENIOR FOOD EDITOR

CHOCOLATE BROWNIE MINT SANDWICHES
Recipe on page 124

> “GIVE SIMPLE VANILLA SUGAR COOKIES MAXIMUM IMPACT WITH A GLOSSY GLAZE IN FESTIVE RED, WHITE AND GREEN.”
>
> SARAH MURPHY, SENIOR FOOD EDITOR

CHOCOLATE BROWNIE MINT SANDWICHES

Preparation time 1 hour
Cooking time 20 mins
Makes 12

50g unsalted butter, chopped
350g dark chocolate, finely chopped
2 free-range eggs, at room temperature
¾ cup white sugar
1 teaspoon vanilla extract
⅓ cup plain flour
¼ teaspoon baking powder
Pinch sea-salt flakes, crushed

MINT BUTTERCREAM

110g unsalted butter, softened
1 cup icing sugar
¼ teaspoon mint essence
4-6 candy canes, finely chopped, for garnish

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line two oven trays with baking paper. Put butter and half the chocolate in a heatproof bowl over a saucepan of simmering water (don't let water touch base of bowl) and stir until chocolate melts. Remove from heat.
STEP 2 Using an electric mixer fitted with a whisk attachment, beat the eggs, sugar and vanilla in a bowl for 5 minutes or until light and foamy.
STEP 3 In a small bowl, combine flour, baking powder and salt. Add flour mixture to the chocolate mixture and stir to combine.
STEP 4 Fold chocolate mixture into egg mixture with remaining chopped chocolate. Stand for 10 minutes to allow the chocolate to set firm.
STEP 5 Scoop 1 tablespoon portions of dough onto lined trays, allowing room for spreading.
STEP 6 Bake, one tray at a time, for 8 minutes or until the tops are puffed and just start to crack (don't overbake). Cool completely on trays before transferring to a wire rack.
STEP 7 For the mint buttercream, using a wooden spoon or electric mixer, beat the butter and icing sugar in a medium bowl until smooth and fluffy. Stir in the mint essence.
STEP 8 Spread buttercream over flat side of half the cookies. Sandwich with remaining cookies. Dip edges in candy cane. Cover and refrigerate for up to a day.

TWO-TONE PEPPERMINT COOKIES

Preparation time 60 mins plus 40 mins setting
Cooking time 15 mins
Makes 10

1½ cups plain flour
½ teaspoon baking powder
¼ teaspoon bicarbonate soda
¼ teaspoon sea-salt flakes, crushed
150g unsalted butter, softened
1 cup white sugar
1 free-range egg, at room temperature
2 teaspoons vanilla extract
⅓ cup sour cream, at room temperature

PEPPERMINT GLAZE

1¾ cups icing sugar
¼ cup milk
3 teaspoons glucose syrup
¼ teaspoon peppermint essence
Pinch sea-salt flakes, crushed
Red gel food colouring
Green gel food colouring

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line two oven trays with baking paper. Sift flour, baking powder, bicarbonate soda and salt into a bowl.
STEP 2 Using an electric mixer, beat butter and sugar in a large bowl on medium speed until light and fluffy. Add egg and vanilla. Beat until smooth. Add sour cream. Mix on low speed until combined. Beat in flour mixture on low speed until dough comes together.
STEP 3 Scoop five ¼-cup portions of dough onto each tray, allowing plenty of room for spreading. Bake, one tray at a time (or swapping trays halfway through), for 13–15 minutes or until edges of cookies are light golden and centres no longer appear wet. Cool on trays for 5 minutes before transferring to a wire rack to cool completely.
STEP 4 For the peppermint glaze, sift the icing sugar into a medium bowl. Add milk, glucose syrup, peppermint essence and salt. Stir until smooth. Pour ¼ cup glaze into one small bowl and tint with 1–2 drops red gel food colouring. Pour ¼ cup glaze into another small bowl and tint with 1–2 drops green gel food colouring. (If you prefer a deeper shade, stir in more food colouring, a drop at a time). Leave the remaining ½ cup glaze white. Cover the bowls of glaze until you're ready to use them so they don't dry out.
STEP 5 Turn cookies over on the wire rack so the flat side faces up. Spread 2 teaspoons of white glaze on one half of each cookie in a half-moon design. Set aside for 20 minutes to dry completely. Once dry, spread 2 teaspoons of either red or green glaze over the other half of each cookie. Set aside for 20 minutes to dry completely. Store in an airtight container for up to 5 days. ★

TWO-TONE PEPPERMINT COOKIES

Recipe opposite

Bake & share

Struggling to find something special for everyone on your list? Gift a treat from your kitchen, made with love.

BERRY BRAN MUFFINS

Recipe on page 130

GINGERBREAD LOAF WITH LEMON ICING

Recipe on page 130

EASY CINNAMON ROLLS

Preparation time 20 mins plus cooling
Cooking time 20 mins
Makes 8

- **30g salted butter, melted, plus 70g, chilled, finely chopped**
- **2 cups plain flour**
- **¼ cup caster sugar**
- **2 teaspoons baking powder**
- **¾ cup buttermilk**
- **1 teaspoon vanilla extract**

FILLING

- **¼ cup caster sugar**
- **¼ cup brown sugar**
- **2 teaspoons ground cinnamon**
- **30g unsalted butter, melted**
- **2 tablespoons finely chopped toasted walnuts**

CARAMEL ICING

- **60g salted butter**
- **½ cup brown sugar**
- **3 tablespoons milk**
- **1 tablespoon pure maple syrup**
- **1 cup icing sugar**

STEP 1 Preheat oven to 200°C/180°C fan-forced. Brush the base of a 20cm round pan with a little melted butter.

STEP 2 In a large bowl, combine flour, caster sugar and baking powder. Using a flat-bladed knife, cut in chilled butter until pieces are the size of small peas. Make a well in the centre. Add buttermilk and vanilla. Using a fork, stir just until moistened. Gently bring dough together with your hands. Turn onto a well-floured surface. Roll out dough to make a 25cm square.

STEP 3 For the filling, in a small bowl, combine caster sugar, brown sugar and cinnamon. Brush dough with melted butter. Sprinkle with sugar mixture and walnuts. Roll tightly to enclose filling. Cut crossways into eight even pieces. Put pieces, side-by-side and scroll-side up in prepared pan. Bake 20–25 minutes, until lightly browned.

STEP 4 For the caramel icing, melt butter in a saucepan on medium heat. Stir in brown sugar. Increase heat to medium-high. Bring to the boil. Reduce heat to medium. Cook, stirring, for 2 minutes. Turn off heat. Add milk and maple syrup (be careful, it will bubble). Whisk briskly until caramel is smooth. Remove from heat. Set aside for 15 minutes to cool. Whisk in icing sugar.

STEP 5 Pour icing over warm rolls.

GIFTING TIP

Baking pans are the perfect vehicle for gifting baked goods like these rolls. Just bake the rolls in the pan, then add a ribbon and gift tag.

BERRY BRAN MUFFINS

Preparation time 15 mins
Cooking time 20 mins
Makes 24

Olive oil spray
3 cups Kellogg's All-Bran Original
1 cup boiling water
2½ cups plain flour
½ cup caster sugar
½ cup brown sugar
1 teaspoon baking powder
1 teaspoon bicarbonate soda
½ teaspoon salt
½ teaspoon ground cinnamon
2 cups buttermilk
2 free-range eggs, lightly beaten
½ cup vegetable oil
1½ cups fresh or frozen strawberries, hulled and sliced or chopped, plus extra slices to top the muffins

CINNAMON SUGAR

¼ cup caster sugar
½ teaspoon ground cinnamon

STEP 1 Preheat oven to 200°C/180°C fan-forced. Line 24 medium (6.5cm) muffin cups with paper bake cups and spray with oil. In a bowl, combine cereal and boiling water until moistened.
STEP 2 In a medium bowl, combine flour, caster sugar, brown sugar, baking powder, bicarbonate soda, salt and cinnamon. In a large bowl, combine buttermilk, eggs and oil. Stir cereal mixture and flour mixture into buttermilk mixture until just combined. Fold in strawberries.
STEP 3 Spoon batter into prepared muffin cups, about three-quarters full.
STEP 4 For cinnamon sugar, combine sugar and cinnamon in a small bowl.
STEP 5 Sprinkle muffins with cinnamon sugar and top with extra strawberry slices. Bake for 20 minutes or until a skewer inserted in the centre comes out clean. Transfer cups to a wire rack to cool.

GINGERBREAD LOAF WITH LEMON ICING

Preparation time 20 mins plus 10 mins cooling
Cooking time 45 mins
Serves 16

2 cups plain flour
1½ teaspoons baking powder
1½ teaspoons ground cinnamon
¾ teaspoon ground ginger
¾ teaspoon salt
½ teaspoon bicarbonate soda
¾ cup milk
⅔ cup vegetable oil
½ cup caster sugar
2 free-range eggs, lightly beaten
⅓ cup molasses
2 tablespoons finely chopped crystallised ginger
¼ cup coarsely chopped crystallised ginger

LEMON ICING

1 cup pure icing sugar, sifted
1 tablespoon lemon juice

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease a 23cm x 13cm (base measurement) loaf pan. In a large bowl, combine flour, baking powder, cinnamon, ginger, salt and bicarbonate soda. Make a well in the centre.
STEP 2 In a medium bowl, combine milk, oil, sugar, eggs and molasses. Add egg mixture to flour mixture. Stir until just combined. Fold in finely chopped ginger. Spoon into prepared pan.
STEP 3 Bake for 45-55 minutes or until a skewer inserted in the centre comes out clean. Transfer the pan to wire rack. Set aside for 10 minutes to cool slightly. Remove loaf from pan and set aside to cool completely.
STEP 4 For lemon icing, combine icing sugar and lemon juice in a bowl until combined. Add more lemon juice, ½ teaspoon at a time, to reach desired consistency.
STEP 5 Drizzle loaf with icing and sprinkle with coarsely chopped ginger.

CHRISTMAS CHARCUTERIE LOAF

Preparation time 20 mins plus 10 mins cooling
Cooking time 45 mins
Serves 12

1½ cups plain flour
2 teaspoons baking powder
Sea-salt flakes and freshly ground black pepper, to season
4 free-range eggs, lightly beaten
½ cup sour cream
½ cup extra virgin olive oil
1 tablespoon chopped herbs (such as rosemary and thyme)
1 cup shredded smoked cheddar, vintage cheddar or gouda
¾ cup diced salami
¾ cup pitted whole green or Sicilian olives
2 tablespoons finely grated or shredded parmesan

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease a 23cm x 13cm (base measurement) loaf pan. In a large bowl, combine flour and baking powder. Season. Make a well in centre.
STEP 2 In a medium bowl, combine eggs, sour cream, oil and herbs. Add egg mixture to flour mixture. Stir until just combined (batter will be lumpy).
STEP 3 Add cheddar or gouda, salami and olives and fold until just combined. Spoon into prepared pan. Sprinkle with parmesan.
STEP 4 Bake for 45 minutes or until a skewer inserted in the centre comes out clean. If necessary, cover loaf loosely with foil during last 15 minutes to prevent overbrowning. Transfer the pan to a wire rack and set aside for 10 minutes to cool slightly. Remove loaf from pan and set aside to cool completely. ★

GIFTING TIP

Pair this savoury cheese, salami and olive-filled loaf with a bottle of Italian-style red wine. Wrap the loaf in baking paper and ribbons, and make a festive label for the wine. Tie together with decorative string.

HOLIDAY
CHEER.

CHARCUTERIE LOAF
Recipe opposite

Make a DISPLAY

Pine and dandy! Stitch a tree-mendous quilt panel to celebrate the season.

QUILT

Finished size: 52cm square

Gather your supplies

Lengths and cutting instructions are based on 112cm wide fabric (including selvedges) unless otherwise noted.

35cm solid white (block, border 4)
15cm yard green print (block)
6.5cm square tan print (tree trunk)
15cm *each* navy dot, solid blue, and light blue print (borders 1-3)
25cm white dot (binding)
68.5cm (27-inch) square backing fabric
68.5cm (27-inch) square batting
Embroidery thread: white, light blue (optional)

You'll also need

Cutting mat and rotary cutter; quilting ruler; triangle ruler (if you have one); pencil; 220-grit sandpaper; pins; sewing thread for assembly; quilting thread for quilting; sewing machine; iron and ironing board.

CUT FABRICS

Cut pieces in the following order.

From solid white, cut:
Two 1½ x 20½-inch border 4 strips
Two 1½ x 18½-inch border 4 strips
Two 1½ x 12½-inch strips
Two 1½ inch x 10½-inch strips
One 1¼ x 10½-inch strip
Two 2½ x 5½-inch rectangles
Two 1¾ x 5¼-inch rectangles
Two 2 x 4½-inch rectangles
Two 2 x 4-inch rectangles
Two 2 x 3½-inch rectangles
Two 2 x 3-inch rectangles

From green print, cut:
One 2 x 8½-inch rectangle
One 2 x 7½-inch rectangle
One 2 x 6½-inch rectangle
One 2 x 5½-inch rectangle
One 2½ x 4½-inch rectangle

From tan print, cut:
One 1 x 1¾-inch rectangle

From navy dot, cut:
Two 1½ x 14½-inch border 1 strips
Two 1½ x 12½-inch border 1 strips

From solid blue, cut:
Two 1½ x 16½-inch border 2 strips
Two 1½ x 14½-inch border 2 strips

From light blue print, cut:
Two 1½ x 18½-inch border 3 strips
Two 1½ x 16½-inch border 3 strips

From white dot, cut:
Three 2½ x 42-inch binding strips

ASSEMBLE BLOCK

Measurements include a ¼-inch (6mm) seam allowance. Sew with right sides together unless otherwise stated. Press seams in the directions indicated by arrows on diagrams. If no direction is specified, press seam toward darker fabric.

STEP 1 Using a pencil and an acrylic ruler with a 45° angle, mark a diagonal line at one end on wrong side of each solid white 2½ x 5½-inch rectangle (**Diagram 1**; note direction of marked lines). (To prevent fabric from stretching as you draw lines, place 220-grit sandpaper under each rectangle.)

STEP 2 Referring to **Diagram 2**, align a marked solid white rectangle with one end of green print 2½ x 4½-inch rectangle. Sew on drawn line; trim seam allowance to ¼ inch (6mm). Press open attached rectangle. Repeat on opposite end of green print rectangle to make Unit A. The unit should be 2½ x 10½ inches including seam allowances.

STEP 3 Repeat steps 1 and 2 using solid white 2 x 4½-inch rectangles and green print 2 x 5½-inch rectangle to make Unit B, solid white 2 x 4-inch rectangles and green print 2 x 6½-inch rectangle to make Unit C, solid white 2 x 3½-inch rectangles and green print 2 x 7½-inch rectangle to make Unit D, and solid white 2 x 3-inch rectangles and green print 2 x 8½-inch rectangle to make Unit E. Each finished unit should be 2 x 10½ inches including seam allowances.

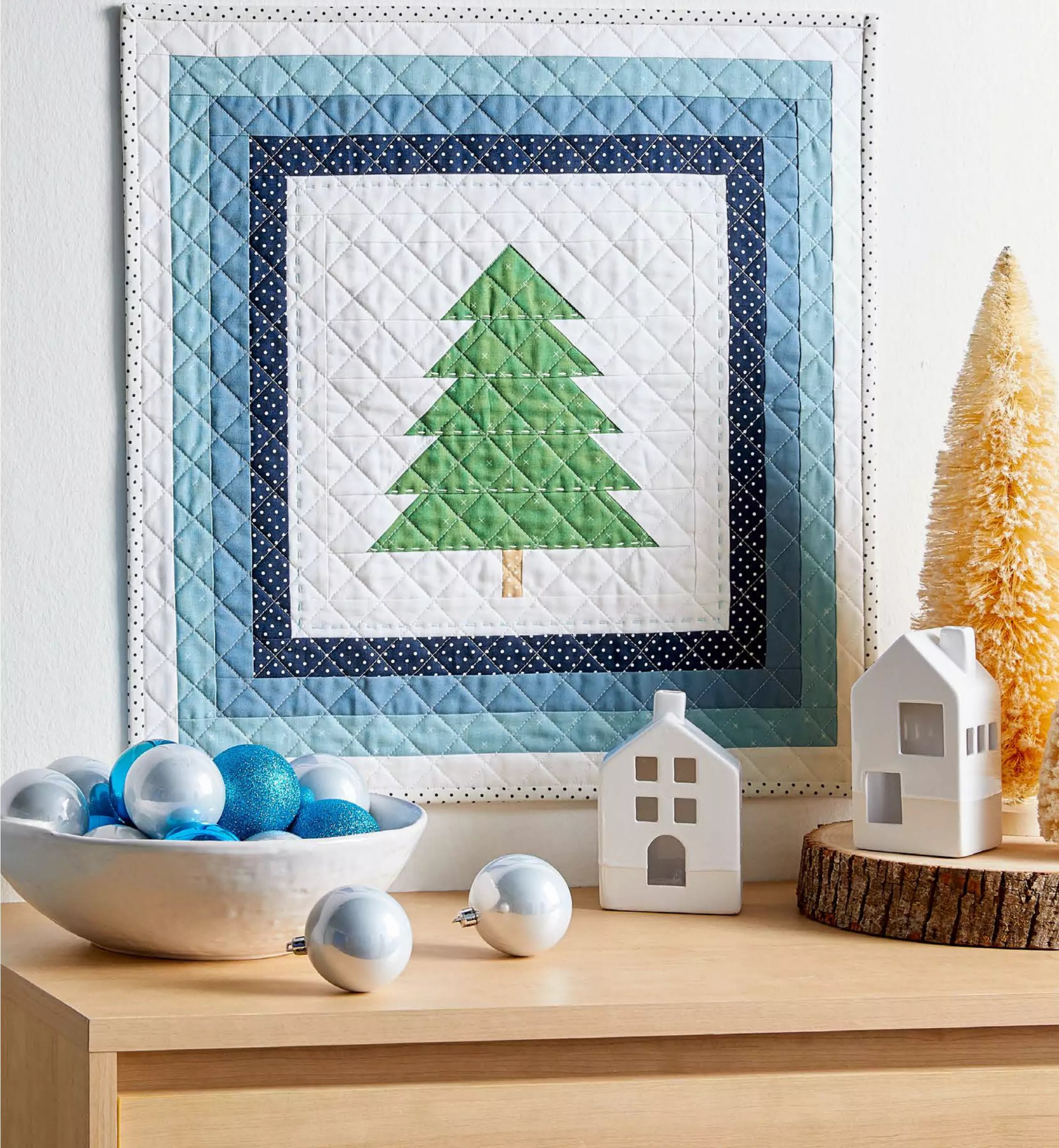
STEP 4 Sew a solid white 1¾ x 5¼-inch rectangle to each long edge of tan print 1 x 1¾-inch rectangle to make Unit F (**Diagram 3**). The unit should be 1¾ x 10½ inches including seam allowances.

STEP 5 Referring to **Diagram 4**, lay out solid white 1¼ x 10½-inch strip and units A–F in a vertical row. Join pieces to make tree unit. The unit should be 10½ inches square including seam allowances.

STEP 6 Referring to **Diagram 5**, sew solid white 1½ inch x 10½-inch strips to opposite edges of tree unit. Add solid white 1½ x 12½-inch strips to remaining edges to make block. The block should be 12½ inches square including seam allowances.

Quilt design Allison Jensen, woodberryway.com; photography Carson Downing

THE EVERGREEN PINE TREE IS A BELOVED SYMBOL OF CHRISTMAS MAGIC. IT REPRESENTS ETERNAL LIFE BUT ALSO FESTIVE CHEER!



YOU COULD GIFT THIS PANEL TO A YOUNGER MEMBER OF THE FAMILY TO KICK OFF THEIR STASH OF CHRISTMAS DECOR.

ADD BORDERS

STEP 1 Referring to the Quilt Assembly Diagram, sew navy dot 1½ x 12½-inch border 1 strips to opposite edges of block. Join navy dot 1½ x 14½-inch border 1 strips to remaining edges. Repeat with solid blue, light blue print, and solid white border strips to add borders 2–4 to complete quilt top. Press seams toward each newly added border.

FINISH QUILT

Note: You can watch online tutorials if you have never assembled a quilt before.

STEP 1 Layer the backing fabric, batting and quilt top. Pin and baste all layers together.

STEP 2 Quilt as desired. Designer Allison Jensen machine-quilted a 1-inch (2.5cm) wide crosshatch design across the quilt top. She then used white embroidery thread and large running stitches to hand-quilt straight lines along the bottom of each green tree unit. She used light blue embroidery thread and large running stitches to hand-quilt straight lines ¼ inch (6mm) in from the navy dot border. To make running stitches, see Running Stitch Diagram: pull needle up at A and insert it back into fabric at B; pull needle up again at C and insert it back into fabric at D. Continue in same manner.

STEP 3 Trim the edges of the quilt. Cut the binding fabric into 2¼-inch strips across the width of the fabric and join them together using diagonal seams to make one long strip of fabric. Fold in half lengthways with wrong sides together and press. Align the raw edges of the binding with the quilt edge and pin, baste and sew the lining in place, mitring the corners as you go. Fold the binding over to the back and hand stitch the folded edge to the stitches on the back of the quilt. ★

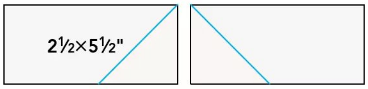


DIAGRAM 1

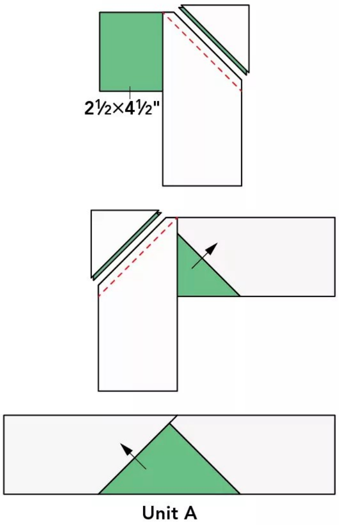


DIAGRAM 2

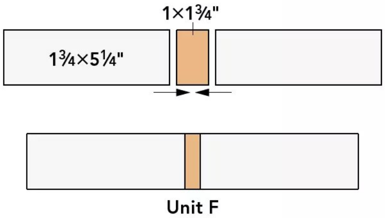


DIAGRAM 3

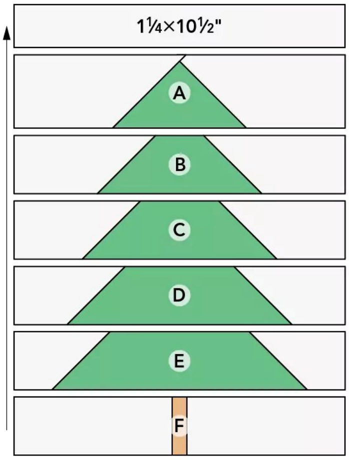


DIAGRAM 4

MIX IT UP!

Dress up a table using four 10-inch (25.5cm) tree blocks to make a nature-inspired table topper that's 24 inches (60cm) square.

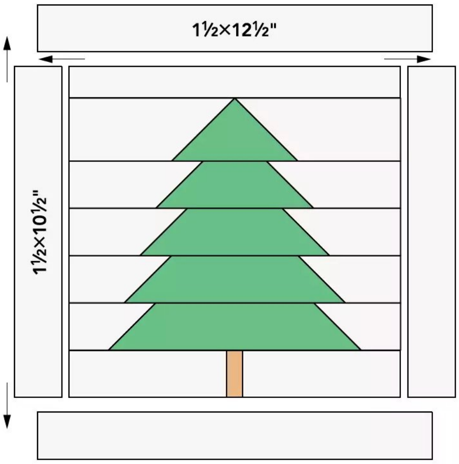
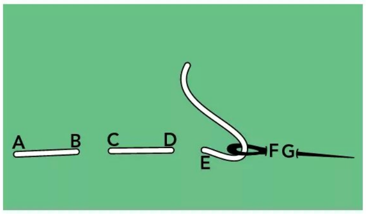
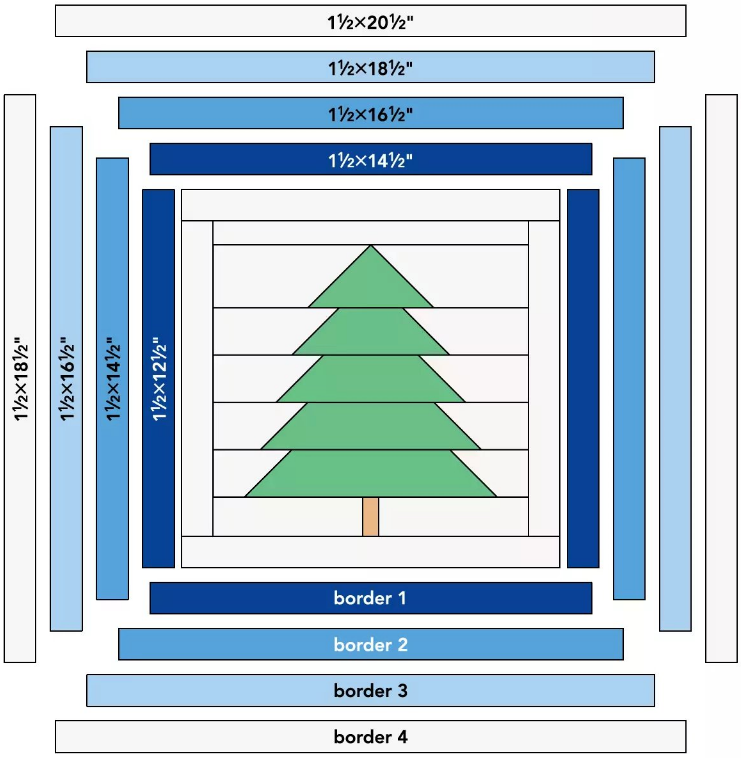

1½×12½"
1½×10½"

DIAGRAM 5



RUNNING STITCH DIAGRAM


1½×20½"
1½×18½"
1½×16½"
1½×14½"
1½×18½"
1½×16½"
1½×14½"
1½×12½"
border 1
border 2
border 3
border 4

QUILT ASSEMBLY DIAGRAM

Love your LEFTOVERS

Raid the fridge for treasure! Here's how to make the most of what's left.

TURKEY AND POMEGRANATE PEARL COUSCOUS
Recipe on page 140

> “DELICIOUS FOR BRUNCH, LUNCH OR DINNER, FRITTATAS ARE A GENIUS WAY TO USE UP ROAST VEGIES – THROW IN COOKED MEAT OR LEFTOVER CHEESES IF YOU LIKE.”

SARAH MURPHY, SENIOR FOOD EDITOR

CHILLI ROAST VEGETABLE FRITTATA
Recipe on page 140

HAM AND CHEESE CROQUETTES

Preparation time 25 mins plus 2 hours chilling
Cooking time 40 mins
Makes 20

60g butter
1 small onion, finely chopped
100g leftover ham, finely chopped
¼ cup plain flour
1¼ cups milk
150g manchego, grated
1 teaspoon smoked paprika
¼ cup chopped flat-leaf parsley
2 free-range eggs, lightly beaten
2 cups panko breadcrumbs
Vegetable oil, for deep-frying

TOMATO SAUCE
1 tablespoon extra virgin olive oil
1 medium onion, finely chopped
2 cloves garlic, crushed
½ teaspoon chilli flakes (optional)
400g can crushed tomatoes
1 teaspoon caster sugar
Sea-salt flakes and freshly ground black pepper, to season

STEP 1 Melt butter in a medium saucepan on medium heat. Add onion and ham. Cook, stirring, for 5 minutes or until onion softens. Add flour. Cook, stirring, for 1 minute or until mixture thickens and bubbles. Remove from heat. Gradually whisk in milk. Return to heat and cook, stirring, until sauce boils and thickens. Simmer, stirring, for 1 minute. Stir in manchego, paprika and parsley.
STEP 2 Pour mixture into a shallow heatproof dish. Cover and refrigerate for 2 hours or until cold.
STEP 3 Line a tray with plastic wrap or baking paper. Using two spoons, shape tablespoon measures of mixture into quenelle shapes. Dip croquettes in egg, then coat in breadcrumbs. Cover and refrigerate for 1 hour.
STEP 4 Meanwhile, for tomato sauce, heat oil in a medium saucepan on medium heat. Cook onion, stirring, for 10 minutes or until soft but not coloured. Add garlic and chilli, if using. Cook, stirring, until fragrant. Stir in tomato and sugar. Simmer for 5 minutes or until sauce thickens. Season.
STEP 5 Fill a large saucepan one-third full with oil. Heat to 180°C on a cook's thermometer or until a cube of bread turns golden in 15 seconds. Deep-fry croquettes, in batches, for 2 minutes or until lightly browned and heated through. Transfer to a plate lined with paper towel. Set aside to cool slightly.
STEP 6 Serve croquettes with tomato sauce.

WARM GREEN LENTIL AND HAM SALAD

Recipe on page 140

TURKEY AND POMEGRANATE PEARL COUSCOUS SALAD

Preparation time 20 mins plus 15 mins cooling
Cooking time 8 mins
Serves 6

2 cups chicken stock or water
250g wholemeal pearl couscous
Sea-salt flakes and freshly ground black pepper, to season
1 large pomegranate
340g asparagus, trimmed, peeled into ribbons
250g leftover cooked roast turkey, coarsely shredded
2 medium oranges, segmented (see Cook's Tips)
3 cups trimmed watercress

CITRUS DRESSING
½ teaspoon dried chilli flakes (optional)
1 teaspoon ground cumin
¼ cup freshly squeezed orange juice
¼ cup lemon juice
¼ cup extra virgin olive oil

STEP 1 Bring stock to boil in a medium saucepan on high. Add couscous. Reduce heat to low. Cover and simmer for 8 minutes or until liquid is absorbed and couscous is tender. Season. Cool for 15 minutes. Fluff with a fork.
STEP 2 Meanwhile, for citrus dressing, put all ingredients in a screw-top jar and shake well. Season.
STEP 3 Cut pomegranate in half crossways. Hold, cut-side down, in the palm of your hand over a bowl, then hit outside firmly with a wooden spoon. The seeds should fall out easily (discard any white pith that falls out with them). Pat seeds dry with paper towel.
STEP 4 Put couscous and pomegranate seeds in a large bowl with asparagus, turkey, orange segments and watercress. Toss gently to combine. Serve salad drizzled with dressing. Season to taste.

COOK'S TIPS

- To segment oranges, cut off the peel along with the white pith, following the curve of the fruit. Cut down both sides of the white membrane to release each segment.
- Add some chopped pistachios or almonds, if you like.
- Prepare to end of step 3 up to a day ahead. Refrigerate ingredients, covered, in separate bowls.

CHILLI ROAST VEGETABLE FRITTATA

Preparation time 15 mins
Cooking time 50 mins
Serves 6

¼ cup extra virgin olive oil
1 medium onion, sliced
4 cloves garlic, thinly sliced
2 long red chillies, seeded, thinly sliced
12 free-range eggs
Sea-salt flakes and freshly ground black pepper, to season
500g leftover roasted pumpkin, sweet potato and parsnip, sliced
⅔ cup finely grated pecorino
50g baby kale leaves
Crusty bread, butter and mixed salad leaves, to serve

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line a 20cm round springform pan with baking paper. Heat 2 tablespoons oil in a large frying pan on medium heat. Cook onion, stirring, for 4 minutes or until soft. Add garlic and chilli. Cook, stirring, for 2 minutes. Transfer to a medium bowl. Cool.
STEP 2 Whisk eggs into cooled onion mixture until combined. Season. Arrange vegetables in pan and sprinkle with pecorino. Pour over egg mixture. Press down lightly to make sure all ingredients are covered with egg.
STEP 3 Bake frittata for 45 minutes or until just set in the centre. Let stand for 10 minutes. Top with kale. Serve with bread, butter and salad leaves.

WARM GREEN LENTIL AND HAM SALAD

Preparation time 30 mins
Cooking time 30 mins
Serves 6

500g butternut pumpkin, cut in 2cm slices
1 tablespoon honey
2 teaspoons extra virgin olive oil
1 cup French-style green lentils
6 free-range eggs, at room temperature
450g sliced leftover ham
1 medium red capsicum, finely chopped
1 ball buffalo mozzarella, torn
1 green onion, thinly sliced
1 cup small flat-leaf parsley leaves

MUSTARD DRESSING
⅓ cup extra virgin olive oil
2 tablespoons white balsamic
2 teaspoons dijon mustard
2 teaspoons lemon juice
1 clove garlic, crushed
Pinch sugar
Sea-salt flakes and freshly ground black pepper, to season

STEP 1 Preheat oven to 200°C/180°C fan-forced. Line a baking tray with baking paper. Put pumpkin on tray. Drizzle with honey and oil. Toss to coat. Roast 20 minutes, until golden brown.
STEP 2 Meanwhile, cook lentils in a medium saucepan of simmering water for 15 minutes or until tender. Drain.
STEP 3 Put all dressing ingredients in a screw-top jar and shake well. Season.
STEP 4 Add eggs to a small saucepan of boiling water. Boil, uncovered, for 5 minutes. Refresh under cold water. Peel and cut in half.
STEP 5 Cook ham on a heated oiled barbecue grill plate, chargrill pan or frying pan for 1 minute each side.
STEP 6 Arrange pumpkin, lentils, ham and capsicum on a platter or board. Drizzle with mustard dressing. Top with eggs, torn mozzarella, green onion and parsley. Season.

PRAWN VIETNAMESE ROLLS

Recipe on page 144

PANETTONE BREAD-AND-BUTTER PUDDINGS
Recipe on page 144

FRUIT MINCE PANCAKES WITH PECAN ICE CREAM

Recipe on page 144

PRAWN VIETNAMESE ROLLS

Preparation time 10 mins plus 10 mins standing
Cooking time 10 mins
Makes 12

1 small carrot, thinly sliced
100g piece daikon, thinly sliced
1 tablespoon sushi seasoning
1 tablespoon lime juice
1 tablespoon fish sauce
12 bake-at-home dinner rolls
½ cup whole-egg mayonnaise
1 lebanese cucumber, thinly sliced
16 cooked medium prawns, peeled, deveined, halved horizontally
2 green onions, cut into long thin strips
12 large sprigs coriander
¼ cup fried shallots (see Cook's Tip)
2 small red chillies, seeded, thinly sliced

STEP 1 Combine carrot, daikon, sushi seasoning, lime juice and fish sauce in a large bowl. Let stand for 10 minutes or until vegetables have softened slightly, tossing occasionally. Drain, discarding liquid.
STEP 2 Meanwhile, bake rolls following packet directions.
STEP 3 Cut rolls lengthways, three-quarters of the way through. Spread cut side with mayonnaise, then fill with pickled vegetables, cucumber, prawns, green onion and coriander. Top with fried shallots and chilli.

COOK'S TIPS

- Got leftover daikon in the crisper? Use it up by adding to stir-fries and Asian-style salads.
- Fried shallots are usually served as a condiment or sprinkled over just-cooked dishes. Look for them at Asian grocery stores and some supermarkets. Once opened, store in an airtight container – they keep for months. To make your own, fry thinly sliced peeled shallots until golden brown and crisp.

PANETTONE BREAD-AND-BUTTER PUDDINGS

Preparation time 15 mins plus 10 mins standing
Cooking time 35 mins
Serves 6

250g panettone, cut into 2cm cubes
3 free-range eggs
¼ cup caster sugar
2 cups milk
300ml pouring cream
1 teaspoon finely grated orange zest
½ cup double cream

CARAMEL ORANGE SAUCE
⅔ cup caster sugar
½ cup orange juice
1 tablespoon orange-flavoured liqueur

STEP 1 Preheat oven to 160°C/140°C fan. Divide panettone among six 1-cup ovenproof cups or dishes, then transfer them to a medium baking dish.
STEP 2 Whisk eggs, sugar, milk, pouring cream and zest in a large jug or bowl. Pour egg mixture evenly over panettone and let stand for 10 minutes.
STEP 3 Add enough boiling water to the baking dish to come halfway up the sides of the cups. Bake puddings for 35 minutes or until just set in the centre, then remove from dish.
STEP 4 Meanwhile, for caramel orange sauce, heat a medium saucepan on medium heat. Sprinkle sugar evenly over base of pan. Cook, stirring gently, until sugar melts and forms a light golden caramel. Set aside to cool slightly. Stir in orange juice (be careful as it may spit). The caramel will harden. Return to low heat and cook, stirring, until caramel dissolves. Stir in liqueur. Cool.
STEP 5 Serve puddings with sauce and double cream.

COOK'S TIP

You can make the caramel orange sauce several days ahead. Keep it covered in fridge until needed.

FRUIT MINCE PANCAKES WITH PECAN ICE CREAM

Preparation time 15 mins plus overnight freezing
Cooking time 10 mins
Serves 6

2 cups vanilla ice cream, softened slightly
Pinch ground nutmeg
1 tablespoon brandy
½ cup pecans, toasted, chopped
2 cups self-raising flour
¼ teaspoon bicarbonate soda
2 tablespoons caster sugar
1¾ cups buttermilk
1 free-range egg, lightly beaten
20g butter, melted
⅔ cup bottled fruit mince

STEP 1 Gently fold ice cream, nutmeg, brandy and three-quarters of the pecans in a freezerproof bowl until just combined. Freeze overnight until firm.
STEP 2 Sift flour and bicarbonate soda into a large bowl. Stir in sugar. Combine buttermilk, egg and butter in a jug. Whisk into the flour mixture until batter is smooth. Stir in fruit mince. Cover and refrigerate for 20 minutes.
STEP 3 Heat a large frying pan over medium heat. Pour ¼ cup of batter into pan. Cook for 1–2 minutes or until bubbles appear on surface. Turn and cook for 1–2 minutes until browned. Transfer to a plate and cover to keep warm. Repeat with remaining batter.
STEP 4 Serve pancakes with scoops of ice cream and remaining pecans.

COOK'S TIPS

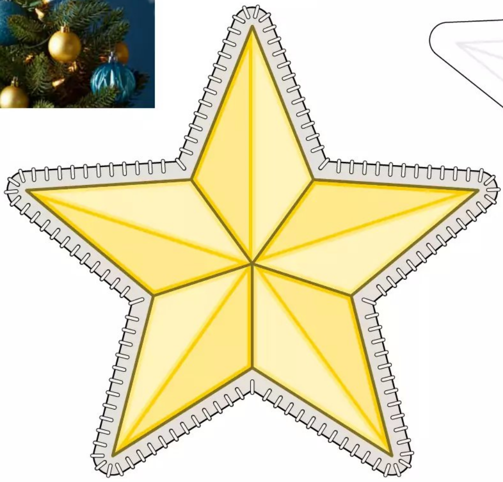
- Swap the fruit mince for 150g crumbled leftover fruit cake or Christmas pudding, if you like.
- It's best to cook pancakes just before serving, but you can refrigerate batter for up to 1 day. ★

PROJECT *patterns*

Enlarge templates on a photocopier to the required size.

STARS OF WONDER

TREETOP STAR
Page 86

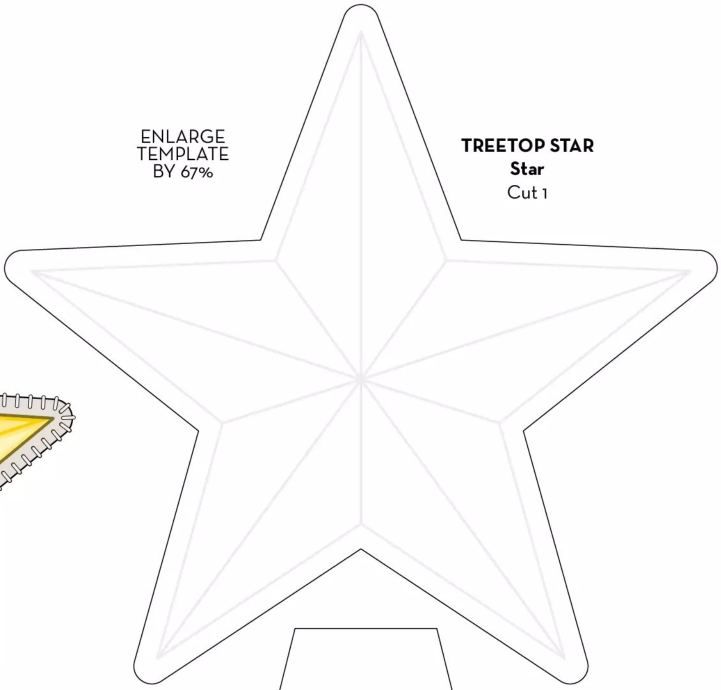


TREETOP STAR EMBROIDERY DIAGRAM

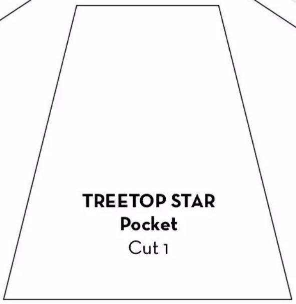
- ● Light yellow
- ● Dark yellow
- ● Gold
- ○ Ivory

- ■ Satin Stitch
- — Backstitch
- ▯ ▯ Whipstitch

ENLARGE TEMPLATE BY 67%



TREETOP STAR
Star
Cut 1



TREETOP STAR
Pocket
Cut 1

CLAY STARS
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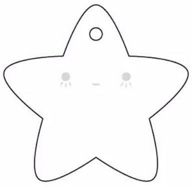
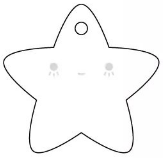


CLAY STARS
Large Star

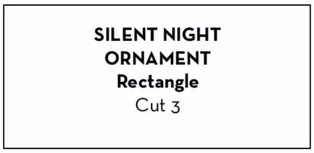
ENLARGE TEMPLATE BY 67%



CLAY STARS
Small Star

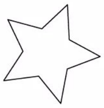
SILENT NIGHT ORNAMENT Page 86

ENLARGE TEMPLATE BY 67%



SILENT NIGHT ORNAMENT
Rectangle
Cut 3

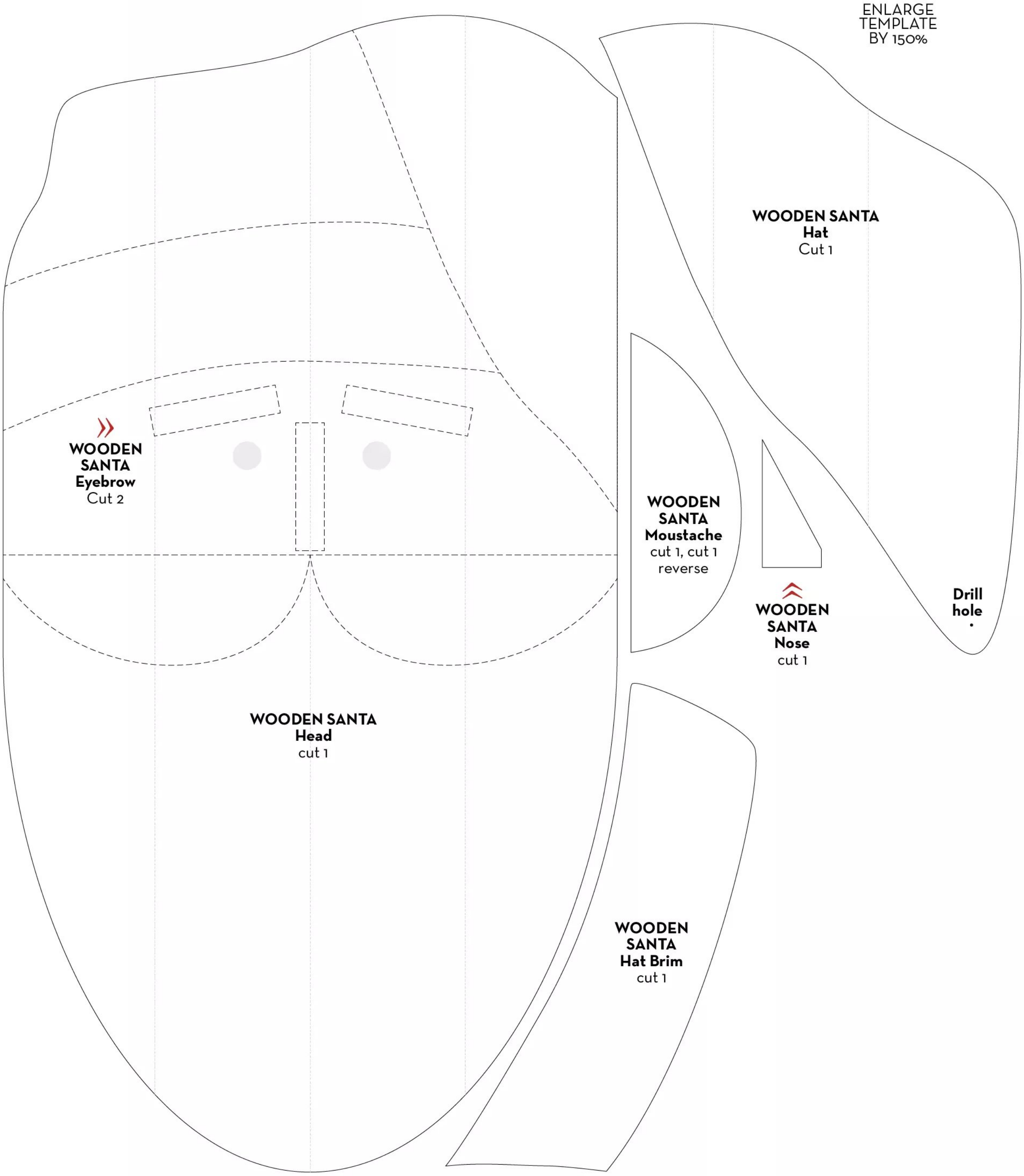
STAR
Cut 1



TIMELESS CHARM

WOODEN SANTA
Page 92

ENLARGE TEMPLATE BY 150%


WOODEN SANTA
Hat
Cut 1
WOODEN SANTA
Eyebrow
Cut 2
WOODEN SANTA
Moustache
cut 1, cut 1 reverse
WOODEN SANTA
Nose
cut 1
Drill hole
WOODEN SANTA
Head
cut 1
WOODEN SANTA
Hat Brim
cut 1

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